

# PLATES TO SHARE

## All Day From 11.30am

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### Seasonal Oysters

#### Choice by the half dozen:

Natural w/ chardonnay vinegar mignonette

Tempura w/ dill tartar

Grilled w/ shaved prosciutto & kilpatrick sauce

Dozen 59 | Half Dozen 31

### West Coast Whitebait 29

Sautéed whitebait with espelette pepper, chilli, shaved garlic, whipped avocado, baguette, petite leaves

Or

Classic whitebait & free-range egg fritter, baguette, salad leaves, lemon & aioli

### Guinness Braised Beef 21

Boneless beef short rib, butternut pumpkin puree, BBQ sauce, sprout leaves

### Duck & Ginger Dumplings 16.5

Soy & togarashi dipping sauce, hoisin glaze, shaved radish

### Prosciutto & Manchego Cheese Croquettes 14.5

Rhubarb & yellow mustard seed chutney

### Smoked Bacon Brunch 19.5

Hash potatoes, pulled belly bacon, poached egg, spinach, roasted red onion, tomato jam

### Huevos Rancheros 21

Green chilli pulled belly bacon, fried eggs, tomato ragout, avocado & corn salsa, feta, warm tortilla

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<b>South Coast Blue Cod</b>	22
Tempura blue cod, cos lettuce “taco’s”, pineapple & habanero salsa, green goddess dressing	
<b>Sautéed Chilli Pepper Squid</b>	15
White bean & basil puree, watercress, squid ink aioli, smoked red pepper oil	
<b>Ferg Fried Chicken</b>	15
Tomato & lime salsa, coriander, chipotle aioli	
<b>Glazed Pork Belly</b>	16
Burnt apple puree, verjus glaze, watercress, prosciutto crackling	
<b>Lamb Shoulder Sliders</b>	18
Pulled high country lamb shoulder, minted tomato salsa, Dijon mustard	
<b>Semolina &amp; Parmesan Gnocchi</b>	15
Roman style gnocchi, tomato & pine nut ragout, green olive, baby roquette	
<b>Miso Glazed Tofu Sliders</b>	14.5
Sesame, carrot, spring onion & coriander slaw, sriracha aioli	
<b>Beetroot Salad</b>	17
Terrine of beetroot & port wine gel, quince, autumn leaves. hazelnut crumbed goats cheese, vanilla vinaigrette	

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**French Fries (V)** 8.5

Tomato ketchup & aioli

**Twice Cooked Potato Scratching's (V)** 9.5

Roasted tomato sauce & garlic aioli

**Charcuterie Platter** 29

Prosciutto di parma w/ compressed butternut & almonds

Pork coppa w/ celeriac & horseradish remoulade

Pork & wild fennel salami w/ roquette, reggano, balsamic

Crusty bread & salted butter

**Honey Baked Camembert** 24

Hot lindis pass camembert, vipers bugloss honey,  
riesling verjus, red onion jam, sour dough baguette

**Cheese Board** 39

Seasonal cheeses, quince, walnuts, grapes,  
pinot fig cranberry & poppy baguette, crusty bread, crackers

**Bombe Alaska** 15.5

Black Doris plum & mascarpone gelato, sable biscuit,  
swiss meringue, Cointreau flambée

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### Kids Choices

Ricotta pancakes & maple syrup (Breakfast only)	13.5
Toasted ham & cheese croissant	10
Battered blue cod, french fries, aioli & ketchup	13.5
Grilled cheese sandwich	9
French fries	8.5
Gelato thick shake: chocolate or vanilla	8.5
Coke float	8