



## STARTERS

<b>BRUSCHETTA MARGARITA (V, GFA)</b> with olive tapenade basil, shaved cheeses & balsamic glaze	17
<b>MELON SALAD (V, VGA)</b> melon, rocket, fetta cheese, pumpkin seeds, cherry tomatoes, olives, sliced cucumber & homemade salad dressing	18
<b>PUMPKIN ARANCINI (V, VGA)</b> with pesto sauce & shaved parmesan cheese	19
<b>PORK BELLY (GF)</b> served with grilled asparagus sweet potato puree and red wine jus	23
<b>GARLIC PRAWNS (GF)</b> in a garlic and white wine sauce, served with herb mayonnaise and lemon wedge	25

## MAINS

<b>GNOCCHI (GF, V, VGA)</b> served with creamy pumpkin, spinach, edamame and shaved parmesan cheese	34
<b>CHICKEN BREAST (GF)</b> served with creamy herb mashed potato, carrots, broccolini and mushroom red wine jus	35
<b>CRISPY SALMON (GF)</b> served with crispy potato rosti, salsa verde, asparagus and grilled lemon	39
<b>14 HOUR SLOW COOKED BEEF CHEEK (GF)</b> served with creamy mashed potato, green beans, red wine jus and pancetta crisps	38
<b>BRAISED LAMB SHANK (GF)</b> served with creamy mashed potato, broccolini, red wine jus and crispy sweet potato crisps	38
<b>STANBROKE SCOTCH FILLET STEAK 300g (GF)</b> served with broccolini, dutch carrots, garlic herb potatoes and red wine jus	46

## SIDES

<b>GARDEN SALAD</b>	14
<b>STEAK FRIES</b>	14
<b>CHARGRILLED BROCCOLINI</b>	17
<b>CRUMBED ASPARAGUS &amp; PROSCIUTTO</b> served with rocket pesto sauce, dukkah and balsamic glaze	18