



SHARE PLATES FOR 2

Seafood - Tender grilled octopus, baby calamari, grilled king prawns, scallops, slipper lobster bug and natural oysters served with fresh lemon, fennel and rocket salad **GF** \$78.90

ADD ON - to your Seafood Platter \$ MP
Grilled lobster tail, half or whole with lemon and garlic butter **GF**

Traditional Antipasto \$39.90
Caprese salad, prosciutto, hot sopressa, rolled pancetta, Virginia ham, Capocollo, wild roquette and parmesan salad, olives, capsicum and eggplant caponata, balsamic onions and freshly baked bread **GF**

Lamb Shoulder \$76.90
48 hour, slow braised shoulder of Lamb, served with roasted rosemary potatoes, seasonal vegetables, dressed in its own minted braising jus **GF**

Cheese Platter For 1 \$19.90
Our delectable Cheese platter accompanied with dried fruits, quince For 2 \$32.90
paste, nuts and lavosh. Check with your waiter for today's cheeses

Fresh Oysters - AAA grade
Oysters, regional, ask for today's selection. ½ Doz \$24.00
Choose the following Full Doz \$46.00
Natural,
Kilpatrick,
Bloody Mary
Wasabi Sorbet & Flying Fish Roe,
Mornay, Bourbon and honey
butter (max 3 choices).

Oyster Tasting plate, a selection of all the a above, 1 dozen Full Doz \$48.00

TAPAS

Freshly baked bread basket with marinated olives, extra virgin olive oil & balsamic **V** \$12.90

Selection of two homemade dips served with chargrilled bread **V** \$12.90

Rosemary and Grana Padano polenta chips with dolce gorgonzola sauce **V** \$12.90

Half rack Jim Beam Bourbon braised pork ribs with coleslaw **GF** \$20.90

Crispy Salt and Pepper Calamari with Asian dipping sauce \$20.90

Grilled Octopus Salad, chorizo, kipfler potatoes, tomatoes and balsamic dressing **GF** \$20.90

Australian prawns in pastry, with garlic aioli \$19.90

Sweet potato chips with chipotle sauce **V** \$11.00

Hand cut potato chips with aioli **GF V** \$11.00

Wild roquette, apple & parmesan salad **GF V** \$12.00

Panzanella salad with tomato, fresh basil, croutons, balsamic & Spanish onion **V** \$12.00

Chorizo empanadas 4, served with lime and coriander sour cream \$14.90

Four cheese arancini 6, with roasted capsicum coulis **V** \$12.90

Chicken and mushroom arancini 6, with parmesan and ricotta dip \$12.90

Rosemary and parmesan Polenta chips with Dolce gorgonzola sauce **V** \$12.50

Marinated chicken drumettes with sweet chili mayonnaise \$16.90

Meat Plate - a selection of cured meats with cornichon and chargrilled bread \$19.90

Mac n cheese croquettes 4, with white truffle mayonnaise **V** \$12.90