

D R U M

Entree

Focaccia, Mount Zero Olives v, DF	14
Shucked Oyster, Ponzu Dressing DF	4.5
Arancini, Swiss Button Mushroom, Arrabbiata Sauce v,GF	14
Adelaide Hills Baked Brie, Truffle Honey, Pickle Walnut, Lavosh v, GFO	17
Mooloolaba Tiger Prawns, Virgin Coconut Cream, Pink Grapefruit, Mojo, Cherry Tomato Salsa DF, GFO	23
WA Fremantle Octopus, Baby Gem, Chorizo, Pickled Onion & Peppers DFO, GF	24
Roasted Pumpkin, Goat Cheese, Black Barley v, DFO, GFO	17

Mains

Butternut Pumpkin Gnocchi, Beech Mushrooms, Garlic, Cavolo Nero, Pecorino v, DFO,	28
Confit Smoked Duck Leg, Forest Mushroom Risotto Cake, Morello Cherry Jus GF	35
Ox Cheek, Paris Mash, Caramelised Onion, Pan Jus GF	32
Atlantic Salmon, Heirloom Tomatoes, Avocado, Orange & Grapefruit Segments, Lemon Dressing DF, GF	33
Lamb Cutlets, Potato Dauphinoise, Halloumi Cheese, Smoked Eggplant, Cumin Jus GF	38
Open Spanner Crab Lasagne, Moreton Bay Bug, Pecorino Roman, Bisque Sauce	39

Sides

Roasted Mushrooms, Buckwheat Crumb v, GF	9
Paris Mash v, GFO	9
Chips, Aioli v, DF, GF	9
Baked Broccoli, Sugo & Provolone Cheese v, DFO, GF	9
Chop Salad, Candied Walnut v, DF, GF	9

Desserts

Chocolate Fondant Pudding, Raspberry Sorbet GF	14
Coconut Ice Cream, Yoghurt & Berries DF, GF	14
Irish Cream Crème Brûlée, Macadamia Ice Cream GF	15
Affogato, Choice of Liquor, Vanilla Ice Cream DFO GF	15