



dinner menu

entrees

grilled halloumi, chickpea crush, bush lemon honey vinaigrette, pomegranate	\$24.5
corn meal dusted calamari, taramasalata, olives, shaved fennel, wild rocket	\$24.9
sticky berkshire pork belly, jaggery and galangal caramel, green mango sambal	\$25.9
salmon sashimi, togarashi vinaigrette, wondaree macadamias & crispy rice furikake	\$26.9
6 pacific oysters, natural, watermelon & campari granita, pickled plum mayo	\$26.9

mains

salsa's gnocchi of the day	\$35.9
linguini pepperincino, tableland red claw, garlic, chilli, shaved parmesan	\$44.5
mandarin & chilli glazed chicken supreme, cous cous, almonds, date labna	\$38
seafood laksa, prawns, squid, mussels, pipis, noodles, cucumber & peanut salad	\$39.5
line caught fish of the day	\$40.9
grilled lamb rump, bombay potatoes, masala gravy, green tomato pickle	\$41.9
220g black angus eye fillet, cauliflower blue cheese gratin, mushroom cream	\$46.5

salads

house salad, mixed field greens, meredith goats cheese, mandarin & cajun almonds	\$20.5
caesar salad	\$21.5

side orders

plain fries	\$11.9
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please note a surcharge of \$4 per person applies on public holidays

all prices are GST inclusive. Please only one bill per table

please advise your waitperson of any allergies that you have.

credit card surcharge of 0.84% applies to visa, master cards, \$0.15 debit cards & 1.76% amex