



Dinner

to start

warm marinated olives & pan fried chorizo w toasted bread (gfo) **13**

house made garlic ciabatta bread 7

grilled focaccia bread w beetroot tzatziki, hummus, virgin olive oil or salted truffle butter (v, gfo) **12**

entrees

quinoa salad, red capsicum, kalamata olives, cherry tomato, beetroot, roast pumpkin, lemon dressing, haloumi (v, vgo, gf) **e 16 m 22**

shark bay szechuan squid, deep fried w red slaw, sesame oil dressing, soy sauce dip w honey lime jus & fresh chopped mint **e 19 m 28**

arancini of the day, risotto coated in bread crumbs and deep fried **12**

duck ravioli, creamy porcini w truffle sauce & herbs salad **e 17 m 26**

thai beef salad, marinated beef, mixed leaf salad, cherry tomatoes, bean shoots, carrot, cucumber, coriander, fried shallots & thai dressing **e 17 m 26**

vegetable kofta, curry sauce w cucumber salad & mint raita (vgo) **e 16 m 24**

mains

creamy wild mushroom risotto, cooked w porcini stock, shaved parmesan and crispy parmesan tuile (gf) **27**

cone bay barramundi, grilled, wilted spinach, jasmine rice, asparagus, tomato medley, creamy fish sauce & parsley oil (gf) **34**

rolled roast pork belly, lemongrass, fig & ginger coating w sweet potato mash, mixed grilled veggie skewers and mustard & honey cream sauce (gf) **35**

cone bay battered barra & chips, beer battered fresh barramundi & homemade tartare sauce **24**

grilled tasmanian salmon, roquette, fennel, beetroot, bocconcini, orange & lime capers aioli dressing (gf) **36**

250g black angus sirloin steak w gratin dauphinoise, parsley & garlic green beans, confit vine cherry tomatoes and jus (gf) **36**

lamb shank, colcannon mash, braising jus (gf) **26**

fresh pumpkin gnocchi, roasted pumpkin, garlic, chilli, feta & beurre noisette (v) **25**

carbonara, fresh mancinella tagliatelle, smoky free range bacon, mushroom, parmesan & raw egg (vo) **27**

beef & chorizo pasta w tagliatelle, sautéed flank, red onion, chilli, garlic, spinach, feta, cream & tomato sauce **26**

sides 9

royal blue fries w confit garlic aioli (v) | **tomato & bocconcini salad w** fresh basil & balsamic glaze (v, gf)

steamed seasonal vegetables w crispy shallots (v, vg, gfo) | **chefs garden salad w** French dressing (v, vg, gf)