

## SMALL

	M / NM
<b>CHIPS</b> , Rosemary Salt & Aioli (df/gf/veo)	14 / 16
<b>COGNAC CHICKEN LIVER PATE</b> , Port Gelée, Pickles and Crouton (gfo)	18 / 20
<b>PUMPKIN &amp; GOATS CHEESE ARANCINI (4)</b> , Smoked Tomato Aioli and Basil	18 / 20
<b>SWEET &amp; SOUR CAULIFLOWER</b> , Fried Cauliflower, Kafir Coconut Sauce, Toasted Pepitas (gf) (df)	20 / 22
<b>CRISPY SQUID</b> , Fried Shallots, Spring Onion, Coriander, Nori, Kewpie Mayo (gf) (df)	22 / 24

## BIGGER

<b>CHICKEN PARMIGIANA</b> , Shaved Ham, Rich Tomato Sauce, Melted Mozzarella, Crispy Coated Chips, House Salad (gf)	28 / 31
<b>TEMPURA BATTERED WHITING FILLETS</b> , Tartare Sauce, Crispy Coated Chips, House Salad	28 / 31
<b>YACHT BURGER</b> Fresh Beef Patty, American cheese, Shaved Cos, Tomato, Pickles, Club Sauce on Sesame Brioche Bun with Chips (add bacon \$2/make it vegan \$3/gfo \$2)	28 / 31
<b>BEEF DIP</b> , Thinly Shaved Montreal Spiced Striploin, Sauté Onions, Swiss Cheese, Toasted Baguette, Jus & Crispy Coated Chips	28 / 31
<b>SOUS VIDE PORK LOIN</b> , Roasted Brussels Sprouts, Confit Garlic Mash, Jus (gf) (dfo)	32 / 35
<b>GNOCCHI</b> , Italian Sausage, Rich Sugo, Ricotta and Basil (gfo) (dfo)	32 / 35
<b>LAMB MASSAMAN CURRY</b> , Potato, Seasonal Vegetables, Basmati Rice (gf) (df) (veo)	32 / 35
<b>BARRAMUNDI PUTTANESCA</b> , Braised Fennel, Cherry Tomatoes, Sicilian Olives, Crispy Capers (gf) (df)	34 / 38
<b>SCALLOP &amp; PRAWN RAVIOLI</b> , Rose Sauce, Toasted Pinenuts and Basil (dfo)	36 / 40
<b>250g RUMP STEAK</b> , Carrot Puree, Roasted Root Vegetable, Potato Gratin, Red Wine Reduction (gf) (dfo)	36 / 40

## SALAD

<b>MIXED GREENS SALAD</b> , Cucumber, Cherry Tomato, White Onion, Radish, Lemon Dressing (gf/df)	12 / 14
<b>CAESAR SALAD</b> , Cos Lettuce, Bacon, Croutons, Parmesan Cheese, House Made Dressing (gfo)	16 / 18
<b>ENDIVE SALAD</b> , Pear, Walnuts, Blue Cheese, Lemon Vinaigrette (gf) (dfo)	16 / 18
<b>ROASTED ROOT VEGETABLE SALAD</b> , Beets, Radish, Baby Carrots, Oranges, Feta, Pistachio Crumb, Merlot Vinaigrette (gf) (dfo)	18 / 20
<b>SOBA NOODLE SALAD</b> , Capsicum, Onion, Cucumber, Chilli, Bean Shoots and Soy Caramel Sauce (df Choice of Tofu or Chicken)	22 / 24

**ADDITIONS** grilled chicken \$5 | prawns \$5 | smoked salmon \$5 | anchovies \$3

## PIZZA

<b>GARLIC FLATBREAD</b> (v) add cheese \$3	14 / 16
<b>MARGHERITA</b> Neapolitan Sauce, Roasted Tomatoes, Mozzarella, Basil (v/veo)	24 / 27
<b>MUSHROOM</b> Neapolitan Sauce, Roasted Mushroom, Persian Fetta (v/veo)	24 / 27
<b>PRAWN</b> Marinated Chilli Prawns, Pesto, Buffalo Mozzarella	26 / 29
<b>PEPPERONI</b> Neapolitan Sauce, Mozzarella, Basil	26 / 29
<b>SUPREME</b> Ham, Peperoni, Roasted Capsicum, Onion, Olives	28 / 31

gluten-free bases \$4 | vegan cheese \$2

## DESSERT

<b>CREPES</b> , Burnt Orange Caramel, Berries, Cream, Toasted Walnuts (gf)	14 / 16
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\*Please see cabinet for extras

gf - gluten free

df - dairy free

ve - vegan

v - vegetarian

gfo - gluten free option

dfo - dairy free option

veo - vegan option

M - Members

NM - Non Members

\*We are not a gluten-free restaurant & cannot ensure that cross contamination will never occur.

\*\*A 15% surcharge will be added to all food & beverage purchases on public holidays.