

SMAAL

olives gf,v

fresh foccacia & butter v

white anchovies on toast

salt & vinegar crisp fried squid

prawn toast, sesame, shallot d

burrata, summer pesto, toaste caesar salad, croutons, bacon, + smoked ocean trout

+ roast chicken

whole tiger prawns, fermentec king oyster mushroom skewer,

SIDES

chips & ranch vgo, gf

beetroot, whipped fetta, barley oil, hazelnuts v, vgo, gfo, dfo 17 qreen leaf salad, mustard vinaiqrette vg, gf, df 12 potato salad, buttermilk dressing, herbs & crisp shallots v, gf 16

gf - gluten free | v - vegetarian | vg - vegan | df - dairy free | p - pescatarian | o - option for additional dietary requirements, please ask our waitstaff. we often cook with nuts, fish sauce & more. please advise our team if you have any food allergies.



	8		
	9		
	16		
d gf	19		
f	18		
ed focaccia v	22		
n, egg, white anchovies gfo, vo	18		
	+8		
	+8		
from the rotisserie			
d chilli butter gf	24		
r, spring onion, ginger gf, v	9ea		

LARGER

cheeseburger & chips gfo, vgo + make it a double + substitute for a beyond beef pa

roast chicken roll, mayo, gravy, ch

king prawn linguini, garlic & herbs

pork schnitzel, fresh tomato, mozz

roast market fish, baby zucchini,

eqqplant parmigiana, tomato sug

150g beef shortrib skewer, salsa v roast chicken with signature sease half serves 2 / whole serves 4 qf, df

13

300g scotch fillet, fresh herbs, gai 250g porterhouse, fresh herbs, qa add the following to your steak: + chips + qarlic prawn sauce

	26
atty	+6
nips	24
vo,gfo	32
zarella & basil	31
pesto & lemon gf	42
o, fresh herbs v	29
from the rotisserie	
erde gf, df	21ea
Soning & gravy (half/whole)	30 / 42

arlic butter gf	36
arlic butter gf	39

+8 +12

credit card surcharges apply / 15% public holiday surcharge. we love to celebrate south west producers as much as possible.