

DINNER MENU

SMALL PLATES

WARM MARINATED OLIVES \$8.5
VGN | GF

HOMEMADE ARANCINI BALLS \$16
with vegan feta, mushrooms, broccoli and Romesco sauce (4)
VGN

ZUCCINI AND CORN FRITTERS \$16
served with a sweet chilli aioli
VGN

SPANAKOPITA TRIANGLES \$17
(3) with a Romesco sauce
VGNO

HALLOUMI \$17.5
baked Halloumi served with caramelised fig, red wine and cinnamon
V | GF

TOMATO AND BUFFALO MOZARELLA SALAD \$16
with basil and balsamic vinegar
V

HOUSE CHARCUTERIE \$22
with pickled vegetables, olives and bread

DIPS TO SHARE WITH FLATBREAD AND CRISPY PITA \$22
VGNO | King's Eggplant VGN | Hummus VGN | Tzatziki V

VEGAN SLIDERS \$17
vegan patty, lettuce, tomato, char grilled red peppers and vegan cheese
VGN | GFO

BEEF SLIDERS \$17.5
lettuce, tomato, onion, bacon, cheese, pickles aioli and ketchup
GFO

LARGE PLATES

CHICKEN CEASAR SALAD \$24
grilled chicken breast, bacon, lettuce, shaved parmesan, croutons, caesar dressing
GF

EGGPLANT AND TOMATO PENNE \$26
braised eggplant, olives and capsicum in a Napoli sauce
VGN

MEDITERRANEAN CHICKEN \$28.5
filled with semi dried tomato, feta and basil served with a tomato sugo with steamed rice
GF

DINNER MENU

LARGE PLATES

LINGUINE ALLO SCOGLIO \$29

clams, calamari, king prawns and bisque

VEGETABLE RED CURRY \$27.5

mild red curry with potatoes, eggplant and seasonal vegetables served with rice

VGN | GF

MUSHROOM RISOTTO \$27.5

seasonal creamy mushroom and pea risotto topped with shaved parmesan

VGNO | GF

VEGAN MOUSSAKA \$28

tofu, eggplant, potato, sweet potato, topped with smoky bechamel

VGN | GF

LAMB RAGU PAPPARDELLA \$33

succulent lamb braised with onions, tomatoes, herbs, pappardelle pasta topped with pangrattato

FISH OF THE DAY \$35.5

with potatoes, seasonal vegetables and lemon and mixed herb sauce

GF

LAMB SHOULDER \$43

served with roast potatoes, seasonal vegetables and red wine sauce

GF

250g SCOTCH FILLET \$52

with potatoes, seasonal vegetables, red wine jus

GF

SIDES \$12

GARDEN SALAD | CHIPS | SEASONAL VEGETABLES

VGN | GF

