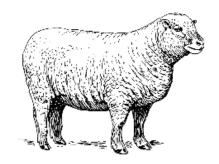
DINNER MENU



STARTERS:

WARM MARINATED OLIVES Orange, garlic, rosemary	v, gf, df \$10
TURKISH GARLIC BREAD Butter, garlic	v \$10
SOURDOUGH COB Olive oil & balsamic or whipped butter	v, dfo \$12
BEETROOT DIP Sesame flatbread, dukkha, olive oil	v \$12
HEIRLOOM TOMATOES Ricotta, balsamic, basil oil, pinenuts	v, gf \$14

MAINS:

PUMPKIN RISOTTO Leek, spinach, feta, parsley oil - ADD CHICKEN or BACON + \$5	v, gf, dfo	\$28
CHICKEN SCHNITZEL Choice of two sides & sauce	gf, dfo	\$28
SEASONED PORK CUTLET Crushed apple, fennel slaw, Dijon must	<i>gf, df</i> ard	\$36
CHARRED CHICKEN BREAST Grilled polenta, confit tomato, spinach, verde		\$36
PAN FRIED SALMON Smashed chats, fennel & orange salad, o lemon	<i>gf, df, I</i> charred	\$38
SOUS VIDE LAMB RUMP Pearl cous cous, roast pumpkin, curran yoghurt	ts, sumac	\$40
300g ANGUS STRIPLOIN Choice of two sides & sauce	gf, dfo	\$44

SIDES: All gf, dfo, v		SAUCES: All gf, dfo	
CRISPY CHIPS	\$10	HERB GRAVY	\$2.5
CHEFS SALAD w' feta	\$10	CREAMY MUSHROOM	\$3
SMOOTH MASH	\$10	BRANDY PEPPERCORN	\$3
MARKET VEG w' lemon oil	\$12	CLASSIC DIANNE	\$3
ROAST CHATS w' garlic & herb	\$12	RICH BEARNAISE	\$3.5

DESSERTS:

LEMON & BLUEBERRY CAKE <i>v, gf</i> Honey syrup, almond praline, vanilla-bean icecream	\$16
MANGO & WHITE CHOCOLATE SEMI-FREDO v, gf Mango lime coulis, coconut tuilles	\$16
BASQUE CHEESECAKE Berry compote, pistachio ice-cream, cookie crumb	\$16
PAVLOVA v, gf, dfo Vanilla cream, fresh berries, passion fruit	\$16
WARM CHOCOLATE CAKE v, gf Vanilla cream braised cherry chocolate flake	\$16

EWE'N ME LICENSED RESTAURANT

