

SHARING

<i>CHARCUTERIE BOARD</i>	<i>\$38</i>
An artisanal charcuterie board, featuring a curated selection of hand-crafted cured meats, gourmet cheeses, and house-made accompaniments (GFO)	
<i>HALOUMI CHICKPEA TEMPURA</i>	<i>\$19</i>
Slices of haloumi fried in a chickpea style tempura served with a tahini dressing and dukkah (GF, V, DF)	
<i>POMME FRITES</i>	<i>\$11</i>
Shoestring fries with thyme salt and confit aioli (GF, V)	
<i>LABNAH</i>	<i>\$17</i>
A creamy spread of labnah served with freshly baked pita bread and pomegranate salsa (GFO, V)	
<i>PANKO SQUID</i>	<i>\$23</i>
Panko crumbed squid ribbons served with goma dare and lime	
<i>BANBINA BOARD</i>	<i>\$21</i>
A sample selection of local and imported cheeses with fig jam, apple, and lavosh - a perfect paring with a glass of vino (GFO, V)	

ENTREE

<i>ÑORAS PRAWNS</i>	<i>\$24</i>
Baked rosemary infused oat milk polenta with pan seared ñoras prawns, rocket and confit tomato (GF)	
<i>FONTINA SOUFFLE</i>	<i>\$23</i>
Twice baked fontina souffle, with a tomato and serrano pepper relish on a spinach and pinenuts salad (V)	
<i>OCEAN TROUT</i>	<i>\$25</i>
Hot smoked ocean trout remoulade served with potato galette and beetroot ketchup (GF)	
<i>VICHYSSEOISE</i>	<i>\$21</i>
A French classic soup of potato and leek with gougères (V)	
<i>WARM NDUJA</i>	<i>\$23</i>
Warm nduja with toasted baguette, stracciatella and roast capsicum pesto (GFO)	

MAIN

<i>PORK SCOTCH FILLET</i>	<i>\$34</i>
Braised pork scotch fillet served with fondant potato, chucrut and horseradish cream (GF)	
<i>STRUDEL</i>	<i>\$26</i>
Pumpkin, spinach and goats cheese strudel with a sage chestnut puree and a lemon beurre blanc (V)	
<i>CONFIT DUCK</i>	<i>\$38</i>
Roast confit duck maryland served with sweet potato skordalia, snow peas and a cranberry jus	
<i>MARKET FISH</i>	<i>\$34</i>
Fish of the day pan roasted with a hazelnut herb crust, served with parmesan risoni and bisque (GF)	
<i>PAPPADELLE</i>	<i>\$28</i>
Pappardelle tossed with basil pesto, topped with crispy speck, roast dutch carrots and brussel sprouts (VO)	