

menu



grain organic sourdough + whipped cultured butter \$5

flash fried school prawns + lemon \$15

prosciutto + rocket + melon salad \$16.5

beef cheek ragu + roasted carrot + spaghettoni \$19

cheddar + broccoli quiche + salad \$19

caprese salad + confit yellow fin tuna + anchovy \$21

pan roasted ocean trout + crushed herb potato + lemon + tartare \$25

grilled baby octopus + semi dried tomato + cous cous + rocket \$25

desserts + cheese

affogato \$16.5

messina dark chocolate mousse, anglaise, biscuit, white chocolate ice cream \$21

ice cream + sorbet selection \$5ea

chef's artisan cheese selection + traditional accompaniments \$20



please scan me for beverage list