

## Entrees

Pacific Oysters	- <i>Au Naturelle / lemon</i>	3 for <b>15</b>	6 for <b>29</b>	12 for <b>55</b>
	- <i>Oven baked / herb &amp; citrus crumb</i>	3 for <b>17</b>	6 for <b>31</b>	12 for <b>57</b>
Pear & Parmesan Salad	<i>walnuts / vinaigrette</i>			<b>15.5</b>
Chicken Liver Pate	<i>toasted ciabatta / caramelised onion</i>			<b>18.5</b>

## Mains

Chicken Tortellini	<i>bacon / mushroom / cream / garlic / parmesan</i>	<b>29.5</b>
Grilled Tuna	<i>green bean, confit tomato &amp; roasted olive niçoise / egg (gf)</i>	<b>34.5</b>
Pistachio & Black Pepper Crusted Lamb Loin	<i>roasted root vegetables / red wine jus (gf)</i>	<b>37.5</b>
Seared 200gm Eye Fillet	<i>horseradish potato mash / broccolini / beetroot (gf)</i>	<b>39.5</b>

## Artisan Pizzas

Margherita	- <i>fresh napolitana sauce / mozzarella / basil (v)</i>	<b>22.5</b>
Three Cheese	- <i>fresh napolitana sauce / mozzarella / blue cheese / parmesan (v)</i>	<b>23.5</b>
Cranberry Chicken	- <i>smoked chicken / cranberry / creamy brie</i>	<b>25.5</b>
BBQ Prawns	- <i>prawns / fresh napolitana sauce / mozzarella / chipotle</i>	<b>26</b>

## Sides

Garden Salad (vg)	<b>10.5</b>	Seasonal Vegetables (vg)	<b>10.5</b>	Fries aioli (v)	<b>10.5</b>
-------------------	-------------	--------------------------	-------------	-----------------	-------------

---

## Desserts

Decadent Chocolate Tart	<i>Cointreau marinated orange / whipped cream</i>	<b>14</b>
Chef's Selection Cheeseboard	<i>crackers / fruit / Riesling jelly</i>	150gm <b>21</b>
		300gm <b>39</b>