

# DINNER

Wednesday | Thursday 5pm - 8pm  
Friday | Saturday 5pm - 9pm

**Grilled Sourdough** hummus | olive oil | dukkah VGN | V | DF | GF BREAD +3 14

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**Beetroot Salad** fior di latte | pickled onion | seasonal greens | vinaigrette v | VGO | GF 18

**Meatballs** grass fed beef | tomato sugo | olive tapenade DF | GF 19

**Baked Brie** prosciutto | pear jam | roasted walnuts | grilled sourdough VO | GF BREAD +3 25

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**Roasted Cauliflower** hummus | salsa verde | grains | seeds VGN | V | DF | GF 25

**Pumpkin Gnocchi** burnt butter | honey | sage | walnuts | parmesan v | VGO 28

**Lamb Ragù** pasta rigatoni | salsa verde | parmesan DFO 32

**Honey Roast Chicken** baby carrots | smashed peas | potatoes | gravy GF 32

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**Chips** garlic aioli v | VGO | DF | GF 8.5

**Fennel Salad** seasonal greens | red wine vinaigrette VGN | V | DF | GF 10

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**Coconut Raspberry Semifreddo** amaretti crumb VGO | V | DF | GF 14

**Chocolate Lava Cake** fig | almond praline | vanilla ice cream v 14

## FEED ME shared entrees with an individual main course, minimum two diners

**Grilled Sourdough | Beetroot Salad | Meatballs | Honey Roast Chicken** 49 per person

**+ Coconut Raspberry Semifreddo** 59 per person

V - vegetarian VO- vegetarian option VGN - vegan VGO - vegan option DF - dairy free GF - gluten free  
some menu items may contain nuts | please alert staff to allergies