

TAPAS

Bread & Oil w olive oil & balsamic vinegar(V)	9
Golden Top Pitta Wood Fired Bread w marinated Mount Zero olives, extra virgin olive oil & roasted BBQ chickpea hummus (D)(V)	14
Morton Bay Rock Oysters (min 6) Freshly Shucked w burnt maple & finger lime vinaigrette, Yarra Valley Caviar & edibles (G)	6.5ea
WA Lobster Roll on brioche w chardonnay aioli, edibles, lemon segments, summer chives & Yarra Valley Caviar	22
Pelmeni Russian style dumplings poached, chives, sour cream & sea salt	22
Black Forest Duck Liver Parfait w Piccalilli of baby veg, turmeric vinaigrette, sourdough crouton & garlic chives (D)	23
Panzanella Burrata w confit truss tomatoes, cold pressed olive oil, basil (G)(V)	24
Marinated Wild Mushrooms w fresh thyme, confit garlic, herbs, grilled baby peppers, cold pressed olive oil & sea salt (G)	24
Halloumi & Smoked Eggplant w riverine halloumi, smoked eggplant, chilli jam, cold pressed olive oil & fresh lemon (G)(D)	24
Mooloolaba Fresh Water Prawns w heirloom tomato ragù, summer herbs, fermented chilli, confit garlic	26
Hiramasa Kingfish Ceviche w summer herbs, fresh jalapeno, fuji apple, pomegranate, citrus & extra virgin olive oil (G)	28
June Lamb Ribs Wood Fired w Manuka honey, fresh thyme, fermented chilli, lemon zest, baby watercress (G)	28
Nova Scotian Sea Scallop w pickled bay cucumber pearls, sauce Escabeche, edibles, sea salt & citrus (G)	32

PREMIUM STEAKS

280g Wagyu Westhome Center Cut Tenderloin MBS 4+ w Moutarde de Meaux Pommery mustard, smoked salt & classic bordelaise jus	41
300g Pure Black Barley Fed Boneless Ribeye w chimmi churri aioli, smoked salt, lemon thyme & extra virgin olive oil (G)	42
300g AACO Wagyu Striploin MBS 4+ w Café de Paris salted butter, wild mushroom sauce & extra virgin olive oil	42
Surf & Turf 280g Wagyu Westhome Center Cut Tenderloin MBS 4+, Yamba Prawns, classic bordelaise jus, fresh lemon, citrus butter (G)	49

SIDES & SALADS

Pomme Anna classic French layered potatoes w fresh thyme & sea salt (V)	12
Steamed Baby Broccolini w lemon oregano vinaigrette & fresh goat's curd (G)	12
Shopska salad w truss tomato, onion, cucumber, peppers & fetta (V)	16
Petite House Salad of baby gem lettuce w toasted walnuts & framboise vinaigrette (D)(G)	16

SURCHARGE

A 10% surcharge will be added on public holidays.

MAINS

Pine & Portobello mushroom Risotto w black truffle paste & grated Grana Padano (V)	38
June Lamb Ragout 6 hour slow cooked lamb shoulder w Garofalo Rigatoni, confit garlic, lemon thyme, baby spinach, carrot & star anise butter	38
WA Lobster Ravioli w WA lobster, blue swimmer crab, king prawns, slow cooked tomato sugo, clotted cream, baby herbs & cold pressed olive oil	39
Muscovy Confit Duck w potato dauphinoise, dutch carrot & Manuka honey puree	41
Fish of the day Please ask your waiter w salted baby caper tartare, fresh persil & citrus (G)	42

LAVANA TASTING (min 2 persons) 32 pp

Selection of Jamon Serrano Prosciutto, Mortadella olive & white lardo, Salami, Yamba prawns, marinated olives, oven baked pita & house dips

KIDS' MENU 14 EA

Linguine Napoletana
w slow cooked tomato sugo, basil, EVOO

Chicken Tender
w pita bread & ketchup