

S O M E T H I N G T O I N D U L G E I N

Sicilian fried chicken bites

with lemon oregano aioli & spicy nduja 20 (gf)

Sesame and panko crumbed feta

leatherwood honey with flatbread crisps & pear relish 19 (v)

Gnocco fritto with prosciutto di parma

warm fried dough, whipped ricotta, beetroot parsley dressing 21

Twice cooked pork belly

fennel & apple slaw, cider caramel, crispy sage 21 (gf)

Crispy fried squid

squid ink, smokey paprika aioli, charred lemon 23 (gf, a)

Market fish crudo

seasonal citrus, fennel, buttermilk gel, Sicilian olives,
olive oil, sea salt 24 (gfo, a)

Smoked macadamia dip plate

avocado, radishes, hazelnuts, pomegranate molasses
beetroot kunzea crunch 19 (v)

Crayfish & prawn sliders

dill aioli, iceberg, brioche bun 29 (i)

S K E W E R S

All skewers are served with tabouleh,
grilled flat flatbread za'atar oil, fried potatoes & chimmi churri 36 (gfo)

Cape grim beef rump skewer

rosemary, garlic & red wine glaze

Herb marinated chicken thigh

preserved lemon aioli

Mediterranean Vegetable Skewer

haloumi, zucchini, capsicum & eggplant (v)

S O M E T H I N G M O R E S U B S T A N T I A L

Mediterranean seafood brodo

tomato, fennel, saffron, smoked paprika, scallops, mussels,
squid, white fish, prawns, toasted foccacia 37 (gfo, a)

Confit duck leg

puy lentils, orange glaze, jus gras, crispy shallots 36 (gf)

Pan fried ricotta gnocchi

with grilled scallops, confit garlic cream, pancetta 42 (gf)

Ricotta gnocchi

brown butter, sage, roasted field mushrooms,
hazelnut, parmesan 34 (v)

Smoky Beef roulade

creamy parmesan polenta, red wine jus 37 (gf)

Market fish

ask your server for this week's special (mp, a)

Vegetarian moussaka

layered eggplant, zucchini, lentil & tomato sugo,
whipped feta béchamel, herb crumb 26 (v)

S I D E S

Designed to share

Twice cooked new potatoes

rosemary & sea salt 12 (gf, v)

Roasted carrots

whipped feta, vincotto, carraway and pistachios 14 (gf, v)

Quinoa

charred corn & avocado, coriander, lime & chilli oi 13 (gf, v)

P L E A S E Y O U R S W E E T T O O T H

Lemon verbena and raspberry brulee

pistachio biscotti 18

Baked basque cheese cake

orange chocolate sauce, rich chocolate ice cream 18

Local cheese plate

Ask your server for this week's cheeses, red wine pear,
focaccia crisps (available all day) 26



C O F F E E

Espresso 4.5

Piccolo, Macchiato 4.5

Long black, Flat white,
Latte, Cappuccino 5.5

Mocha, Chai latte,
Tumeric latte 6

Hot chocolate 5.5 | Kids 5

Extra shot | Decaf | Soy | +1
Large | Almond | Lactose free | +1

A R T O F T E A

Tasmanian breakfast, Earl Grey,
Peppermint, Lemongrass & Ginger,
Green or Rooibos 5.5

Indian chai with milk & honey 6

C O L D D R I N K S

Iced chocolate, coffee or mocha 9

Affogato 12

Affogato with Frangelico liqueur 18

Milkshake - vanilla, chocolate, strawberry Small 7 | Large 9

Lemon, lime & bitters 6.5

Ginger beer 7

Lemonade, coca-cola, diet coca-cola,
lemon squash, soda water 5.5

Lemon & ginger kombucha 8

Mt Ossa sparkling
mineral water 500ml 9

COCKTAILS

ARE YOU MORE SWEET?

Limoncello Spritz

Limoncello, Thyme, Prosecco, Soda Water 22

Frozen Watermelon Margarita

Tequila, Cointreau, Watermelon, Lime, Fairy Floss 26

Blossom de Litchi

Local Vodka, Elderflower, Lychee Liqueur 24

ARE YOU MORE SOUR?

Strawberry Sour

Local Gin, Aperol, Campari,
Fresh Strawberry, Lemon 25

Tassie Gold Sour

Tasmanian whisky, lemon juice, honey syrup 26

White Lady

Local Gin, Cointreau, Yuzu, Lemon 24

ARE YOU MORE FRESH?

Hugo

Elderflower, Fresh Mint, Prosecco, Soda Water 22

The Melon-aire

Barcardi white rum, watermelon syrup, fresh mint, lime, soda 22

COCKTAILS

ARE YOU MORE SPICY?

Mezcal Devil

Mezcal, Cointreau, Lime, Jalapeno 24

Mediterranean Mule

Local Vodka, Limoncello, Honey, Lime,
Ginger Beer 22

Porn Spicy Martini

Tequila, Passoa, Chili, Passion Fruit, Vanilla, Lime 25

NON - ALCOHOLIC

House Made Mixed Berry Soda

House Made Mixed Berry Purée, Soda Water 7

Watermelon Mojito

Watermelon Syrup, Fresh Mint, Lime, Soda Water 12

Peach Passion Fizz

Peach Syrup, Passion Fruit, Lime, Soda Water 12

Yuzu Pin Tonic

Yuzu, Pineapple Juice, Lemon, Tonic Water 11

CLASSIC

Martini

Tasmanian vodka, dry vermouth, olive brine 24

Aperol Spritz

Prosecco, Aperol, soda water 24

Espresso Martini

Vodka, coffee liqueur, fresh espresso, simple syrup 24

WINE LIST

WINES BY THE GLASS

SPARKLING

120ml

NV	Clover Hill	Cuvee Sparkling	<i>Pipers River, Tasmania</i>	17
NV	Ziro Prosecco	Pinot Noir, Chardonnay	<i>Veneto, Italy</i>	14
NV	Milton Laura Rosé	Pinot Noir, Chardonnay	<i>Pipers River, Tasmania</i>	18

WHITE

150ml

Milton		Riesling	<i>East Coast, Tasmania</i>	15
La Villa		Pinot Grigio	<i>Spreyton, Tasmania</i>	16
Chartley Estate		Pinot Gris	<i>Rowella, Tasmania</i>	16
Kelvedon		Sauvignon Blanc	<i>East Coast, Tasmania</i>	15
Kelvedon		Chardonnay	<i>East Coast, Tasmania</i>	15

RED

150ml

Fox Creek		Shiraz	<i>McLaren Vale South Australia</i>	15
Milton		Pinot Noir	<i>East Coast, Tasmania</i>	16
Alcorso		Pinot Noir	<i>Multi Regional, Tasmania</i>	15
Clarence House		Cabernet Merlot	<i>Cambridge, Tasmania</i>	16

ROSÉ

150ml

Milton		Pinot Noir	<i>Freycinet, Tasmania</i>	15
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SPARKLING & CHAMPAGNE

SPARKLING

NV	Arras Blanc De Blanc	Chardonnay	<i>Pipers River, Tasmania</i>	85
NV	La Villa Blanc De Blanc	Chardonnay	<i>Spreyton, Tasmania</i>	75
NV	Ziro Prosecco	Pinot, Chardonnay	<i>Veneto, Italy</i>	65
NV	Clover Hill	Cuvee Sparkling	<i>Pipers River, Tasmania</i>	72

SPARKLING ROSÉ

NV	Milton Laura Rosé	Pinot Noir, Chardonnay	<i>Freycinet, Tasmania</i>	80
NV	Riversdale	Pinot Noir	<i>Coal River Valley, Tasmania</i>	85

CHAMPAGNE

150ml

NV	Bollinger Special Special Cuvée	Pinot Noir, Chardonnay, Pinot Meunier	<i>Aÿ, France</i>	220
NV	G.H Mumm	Pinot Noir, Pinot Meunier, Chardonnay	<i>Reims, France</i>	150
NV	Billicart Salmon	Pinot Noir, Pinot Meunier, Chardonnay,	<i>Épernay, France</i>	260

WHITE WINE

SAUVIGNON BLANC

Laurel Bank	<i>Derwent River, Tasmania</i>	65
Gala Estate	<i>Cranbrook, Tasmania</i>	80
Goaty Hill	<i>Tamar Valley, Tasmania</i>	75
Lost Farm	<i>Tamar Valley, Tasmania</i>	65
Kelvedon	<i>East Coast, Tasmania</i>	70

RIESLING

Milton	<i>Cranbrook, Tasmania</i>	70
Laurel Bank	<i>Derwent River Tasmania</i>	65
Tamar Ridge	<i>Tamar Valley, Tasmania</i>	75

PINOT GRIS

Chartley Estate	<i>Rowella, Tasmania</i>	75
Icon	<i>Southern, Tasmania</i>	65
Invercarron	<i>Jordan Valley, Tasmania</i>	75

PINOT GRIGIO

La Villa	<i>Spreyton, Tasmania</i>	75
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CHARDONNAY

Clarence House	<i>Cambridge, Tasmania</i>	75
La Villa	<i>Spreyton, Tasmania</i>	75
Idiom Estate	<i>Tamar Valley, Tasmania</i>	65
Invercarron	<i>Jordan Valley, Tasmania</i>	75
Kelvedon Estate	<i>East Coast, Tasmania</i>	75

R O S É

Milton	Pinot Noir	<i>Cranbrook, Tasmania</i>	75
Spring Vale	Pinot Noir	<i>Cranbrook, Tasmania</i>	66

M O S C A T O

Johnny Q	Moscato	<i>South East Australia</i>	60
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R E D W I N E

P I N O T N O I R

Northern Tasmania Tamar Valley, Pipers Brook, Northwest – Pinot noir from these areas tend to possess lighter red berry characteristics with fantastic structure and depth that usually finishes with a soft white pepper finish due to terroir.

Tamar Ridge		<i>Tamar Valley, Tasmania</i>	75
Alcorso		<i>Multi Regional, Tasmania</i>	85

Eastern Tasmania Freycinet Coast – Pinot noir from this area tend to have a mix of red berry and deeper dark fruit characteristics, producing a lighter complex style of wine. These pinots still have a large presence on the palate with structured acidity and rich minerality.

Milton		<i>Cranbrook, Tasmania</i>	75
Kelvedon Estate		<i>East Coast, Tasmania</i>	85
Apsley Gorge		<i>East Coast, Tasmania</i>	130

Southern Tasmania Coal River, Derwent River, Huon Valley – Pinot noir from these areas are classed as more full-bodied wines due to the volcanic soil structure. It is not uncommon to find characteristics of dark berries followed by a more spice driven finish with structured acidity and tannin.

Derwent Estate		<i>Derwent Valley, Tasmania</i>	90
Avance		<i>Hobart, Tasmania</i>	75

C A B E R N E T S A U V I G N O N

Majella 6PL68	<i>Coonawarra, South Australia</i>	160
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M E R L O T

Clarence House Estate	<i>Coal River Valley, Tasmania</i>	75
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Holm Oak	<i>Tamar Valley, Tasmania</i>	75
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S H I R A Z

Fox creek	<i>McLaren Vale, South Australia</i>	85
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Elderton	<i>Barossa Valley, South Australia</i>	85
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Paxton	<i>McLaren Vale, South Australia</i>	75
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O T H E R V A R I E T A L S

Clarence House Reserve Tempranillo	<i>Cambridge, Tasmania</i>	75
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T A S M A N I A N G I N

Blackmans Bay Smokey <i>Blackmans Bay, Tasmania</i>	14
Blackmans Bay Harvest <i>Blackmans Bay, Tasmania</i>	14
McHenry Butterfly <i>Tasman Peninsula, Tasmania</i>	14
McHenry Classic Dry <i>Tasman Peninsula, Tasmania</i>	14
Impression Bay <i>Tasman Peninsula, Tasmania</i>	14
Impression Bay Pacific Summer <i>Tasman Peninsula, Tasmania</i>	14
Growers Own Saffron <i>Huon Valley, Tasmania</i>	14
Poltergeist Unfiltered <i>Oatlands, Tasmania</i>	16
The Splendid Gin Summer Cup <i>East Coast, Tasmania</i>	14
7k Raspberry <i>Hobart, Tasmania</i>	14
Blackmans Bay Botanical <i>Blackmans Bay, Tasmania</i>	14
Blackmans Bay Sloe <i>Blackmans Bay, Tasmania</i>	14

O V E R S E A S G I N

Hendricks	16
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C I D E R

Willie Smith Organic Apple	12
Pagan Cherry	13
Franks Raspberry Pear	13

B E E R

James Boags 330mls	11
James Boags 2.7% Light 330mls	9.5
Peroni 330mls	12
Bruny Island Oxymoron Dark Pale 500mls	16
Hobart Brewing Compagny Harbour Master Ale 375mls	13
Du Cane Pale Ale	13
Peroni Non-Alcoholic 330mls	8

V O D K A

Hartshorn Sheeps Whey	14
Grey Goose	15
Observatory Hill	12

W H I S K Y

Launceston Distillery Tawny	30
Hobart Signature	29
Glen Morangie 10yo	14
Glenfiddich 12yo	15
Buffalo Trace	12
Jack Daniels	12
Jamesons	12
Monkey Shoulder	12
Gold Label Johnnie Walker	15

R U M

Diplomatico Mantuano	15
Bacardi Carta Blanca	10
Sailor Jerry's	12

T E Q U I L A M E Z C A L

Fortaleza Blanco	18
1800 Anejo	15
El Jimador	12
Monte Alban Mezcal	16

L I Q U E U R S A M A R O A P E R I T I F S

Campari	10
Aperol	10
Disaronno Amaretto	11
Frangelico	10
Licor 43	10
Chambord	11
Cointreau	11
St Germain	12
Limoncello	10
Montenegro	12
Baileys	12

COCKTAILS

ARE YOU MORE SWEET?

Limoncello Spritz

Limoncello, Thyme, Prosecco, Soda Water 22

Frozen Watermelon Margarita

Tequila, Cointreau, Watermelon, Lime, Fairy Floss 26

Blossom de Litchi

Local Vodka, Elderflower, Lychee Liqueur 24

ARE YOU MORE SOUR?

Strawberry Sour

Local Gin, Aperol, Campari,
Fresh Strawberry, Lemon 25

Tassie Gold Sour

Tasmanian whisky, lemon juice, honey syrup 26

White Lady

Local Gin, Cointreau, Yuzu, Lemon 24

ARE YOU MORE FRESH?

Hugo

Elderflower, Fresh Mint, Prosecco, Soda Water 22

The Melon-aire

Barcardi white rum, watermelon syrup, fresh mint, lime, soda 22

COCKTAILS

ARE YOU MORE SPICY?

Mezcal Devil

Mezcal, Cointreau, Lime, Jalapeno 24

Mediterranean Mule

Local Vodka, Limoncello, Honey, Lime,
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Porn Spicy Martini

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Yuzu, Pineapple Juice, Lemon, Tonic Water 11

CLASSIC

Martini

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Aperol Spritz

Prosecco, Aperol, soda water 24

Espresso Martini

Vodka, coffee liqueur, fresh espresso, simple syrup 24

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WHITE

150ml

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Chartley Estate		Pinot Gris	<i>Rowella, Tasmania</i>	16
Kelvedon		Sauvignon Blanc	<i>East Coast, Tasmania</i>	15
Kelvedon		Chardonnay	<i>East Coast, Tasmania</i>	15

RED

150ml

Fox Creek		Shiraz	<i>McLaren Vale South Australia</i>	15
Milton		Pinot Noir	<i>East Coast, Tasmania</i>	16
Alcorso		Pinot Noir	<i>Multi Regional, Tasmania</i>	15
Clarence House		Cabernet Merlot	<i>Cambridge, Tasmania</i>	16

ROSÉ

150ml

Milton		Pinot Noir	<i>Freycinet, Tasmania</i>	15
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SPARKLING & CHAMPAGNE

SPARKLING

NV	Arras Blanc De Blanc	Chardonnay	<i>Pipers River, Tasmania</i>	85
NV	La Villa Blanc De Blanc	Chardonnay	<i>Spreyton, Tasmania</i>	75
NV	Ziro Prosecco	Pinot, Chardonnay	<i>Veneto, Italy</i>	65
NV	Clover Hill	Cuvee Sparkling	<i>Pipers River, Tasmania</i>	72

SPARKLING ROSÉ

NV	Milton Laura Rosé	Pinot Noir, Chardonnay	<i>Freycinet, Tasmania</i>	80
NV	Riversdale	Pinot Noir	<i>Coal River Valley, Tasmania</i>	85

CHAMPAGNE

150ml

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NV	Billicart Salmon	Pinot Noir, Pinot Meunier, Chardonnay,	<i>Épernay, France</i>	260

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Goaty Hill	<i>Tamar Valley, Tasmania</i>	75
Lost Farm	<i>Tamar Valley, Tasmania</i>	65
Kelvedon	<i>East Coast, Tasmania</i>	70

RIESLING

Milton	<i>Cranbrook, Tasmania</i>	70
Laurel Bank	<i>Derwent River Tasmania</i>	65
Tamar Ridge	<i>Tamar Valley, Tasmania</i>	75

PINOT GRIS

Chartley Estate	<i>Rowella, Tasmania</i>	75
Icon	<i>Southern, Tasmania</i>	65
Invercarron	<i>Jordan Valley, Tasmania</i>	75

PINOT GRIGIO

La Villa	<i>Spreyton, Tasmania</i>	75
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CHARDONNAY

Clarence House	<i>Cambridge, Tasmania</i>	75
La Villa	<i>Spreyton, Tasmania</i>	75
Idiom Estate	<i>Tamar Valley, Tasmania</i>	65
Invercarron	<i>Jordan Valley, Tasmania</i>	75
Kelvedon Estate	<i>East Coast, Tasmania</i>	75

R O S É

Milton	Pinot Noir	<i>Cranbrook, Tasmania</i>	75
Spring Vale	Pinot Noir	<i>Cranbrook, Tasmania</i>	66

M O S C A T O

Johnny Q	Moscato	<i>South East Australia</i>	60
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R E D W I N E

P I N O T N O I R

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Apsley Gorge		<i>East Coast, Tasmania</i>	130

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Avance		<i>Hobart, Tasmania</i>	75

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Majella 6PL68	<i>Coonawarra, South Australia</i>	160
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M E R L O T

Clarence House Estate	<i>Coal River Valley, Tasmania</i>	75
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Holm Oak	<i>Tamar Valley, Tasmania</i>	75
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S H I R A Z

Fox creek	<i>McLaren Vale, South Australia</i>	85
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Elderton	<i>Barossa Valley, South Australia</i>	85
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Paxton	<i>McLaren Vale, South Australia</i>	75
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O T H E R V A R I E T A L S

Clarence House Reserve Tempranillo	<i>Cambridge, Tasmania</i>	75
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T A S M A N I A N G I N

Blackmans Bay Smokey <i>Blackmans Bay, Tasmania</i>	14
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7k Raspberry <i>Hobart, Tasmania</i>	14
Blackmans Bay Botanical <i>Blackmans Bay, Tasmania</i>	14
Blackmans Bay Sloe <i>Blackmans Bay, Tasmania</i>	14

O V E R S E A S G I N

Hendricks	16
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C I D E R

Willie Smith Organic Apple	12
Pagan Cherry	13
Franks Raspberry Pear	13

B E E R

James Boags 330mls	11
James Boags 2.7% Light 330mls	9.5
Peroni 330mls	12
Bruny Island Oxymoron Dark Pale 500mls	16
Hobart Brewing Compagny Harbour Master Ale 375mls	13
Du Cane Pale Ale	13
Peroni Non-Alcoholic 330mls	8

V O D K A

Hartshorn Sheeps Whey	14
Grey Goose	15
Observatory Hill	12

C O F F E E

Espresso 4.5

Piccolo, Macchiato 4.5

Long black, Flat white,
Latte, Cappuccino 5.5

Mocha, Chai latte,
Tumeric latte 6

Hot chocolate 5.5 | Kids 5

Extra shot | Decaf | Soy | +1
Large | Almond | Lactose free | +1

A R T O F T E A

Tasmanian breakfast, Earl Grey,
Peppermint, Lemongrass & Ginger,
Green or Rooibos 5.5

Indian chai with milk & honey 6

C O L D D R I N K S

Iced chocolate, coffee or mocha 9

Affogato 12

Affogato with Frangelico liqueur 18

Milkshake - vanilla, chocolate, strawberry Small 7 | Large 9

Lemon, lime & bitters 6.5

Ginger beer 7

Lemonade, coca-cola, diet coca-cola,
lemon squash, soda water 5.5

Lemon & ginger kombucha 8

Mt Ossa sparkling
mineral water 500ml 9



WATERLINE

BROOKE STREET PIER

F E E D M E M E N U

Sample menu (changes daily)

\$90pp | Minimum two people

Our Feed Me Menu is a curated, fixed-price dining experience for a minimum of two people where the chef selects a series of dishes for the table, offering a hassle-free way to sample our restaurant's best, seasonal, or signature items.

T O S T A R T

Grilled house made focaccia

smoked macadamia nut butter, extra virgin olive oil

Sesame & Panko Crumbed Feta

leatherwood honey, flatbread crisps, pear relish (v)

T O F O L L O W

Gnocco Fritto with Prosciutto di Parma

Warm fried dough, whipped ricotta, beetroot parsley dressing

S O M E T H I N G M O R E

Grilled Cape grim beef rump skewer

Rosemary, garlic & red wine glaze

Tabouleh

grilled flat flatbread za'atar oil & chimmi churri (gfo)

Roasted carrots

whipped feta, vincotto, caraway and pistachios (gf, v)

T O F I N I S H

Baked Basque cheese cake

orange chocolate sauce, rich chocolate ice cream

(gf) gluten free • (gfo) gluten free option • (v) vegetarian
• (vegan) vegan • (vgo) vegan option

Please note: 1.5% surcharge on credit cards
10% surcharge on Sundays. 15% surcharge on public holidays