

## DINNER

from 5.00 p.m - 8.30 p.m

Thursday - Saturday

### Open faced smoked salmon on rye sandwich | \$17.9

smoked salmon, rocket, pickled cucumber, red onions, baby capers and dill cream cheese

### Barra fish cakes | \$18.9 (V)

with a rocket salad and lime aioli

### Chilli prawn fettuccini | \$21.9

garlic and chilli, tomato base, pecorini cheese and prosciutto

### Open steak sandwich on sourdough | \$24.9

cape grim rib eye fillet, field mushroom, spiced red onion jam, aioli, gruyere cheese and fried egg

-side of sweet potato wedges or chips | \$4.0

### Thai chicken salad | \$21.9 (GF)

vermicelli noodles, mixed greens, beans sprouts, cashews, nam jim

### Salt & pepper squid | \$24.0 (GF)

shredded chinese cabbage, beans sprouts, carrot, red onion, roasted cashews, pickled ginger, lime palm vinaigrette

### Potato gnocchi | \$24.9

beef ragu, parmigiano cheese and parsley

### Rump steak 300grms | \$27.9 (GF)

with mash, roast brussel sprouts and bacon with a choice of  
-mushroom or peppercorn sauce

### Market fish of the day | Market price

please ask our staff for the specials

### Lamb shanks | \$26.9 (GF)

potato mash, leek, carrot, onion, chunky tomato and red wine sauce

### Seafood basket | \$34.9

tartare dipping sauce, chips & lemon

### Beef cheeks | \$26.9

potato mash, carrot, mushroom, onion, red wine sauce

## SIDES

Beer battered chips with aioli | \$11.9

Sweet potato wedges, sweet chilli & sour cream | \$12.9

## TO SHARE

House dips | \$15.9 (V)

Garlic pizza | \$12.9 (V)

Truffle mushroom arancini | \$16.9 (V)

served with blistered tomato salad

Empanadas | \$17.9

homemade pastry with pork, veal & vegetable filling  
served with sweet chilli sauce

## PIZZAS

Margherita | \$17.9 (V)

tomato base, ripe promodoro tomato, bocconcini,  
mozzarella, fresh basil

Hawaiian | \$18.9 (V)

tomato base, leg ham, fresh pineapple,  
mozzarella cheese

Zucca | \$19.9 (V)

confit garlic base, roast pumpkin, pine nuts,  
mozzarella, caramelised onion, spinach, goats cheese

Funghi | \$22 (V)

confit garlic base, truffle puree, wild mushrooms,  
mozzarella, parsley

Carne | \$22

tomato base, pepperoni, chorizo, prosciutto, olives,  
rocket, mozzarella

Spaniard | \$24

confit garlic base, prawns, chorizo, parsley, mozzarella,  
sea salt

Please advise our staff with any food allergies.  
Staff are able to assist with alternatives or recommendations.

We locally source our produce  
Wellauers butcher | Bear bones coffee | B & D fine foods | Bella's Market

G.S.T. Inclusive – One bill per table & 15% surcharge on Public Holidays

