

Welcome to the Family

Starters

Coffin Bay oysters (min 6) Kilpatrick	\$5 ea
Bruschetta (2) v vgo tomato, red onion, basil oil, Persian feta with balsamic glaze	\$15
Lemon pepper calamari gf honey lemon rocket with dill caper mayo	\$18
Arancini v mushroom and black truffle, parmesan, aioli	\$15
Croquettes gorgonzola flavoured bachamel, chefs choice meat and veg filling, panko crumbed and served with chipotle mayo	\$15
Grilled halloumi v gf pickle olives with balsamic glaze	\$18
Patatas Bravas gf crispy bacon, mozzarella with chipotle mayo	\$15
Buffalo cauliflower bites vg df coconut youghurt	\$13
House-made dips with flat-bread gfo	\$15

From The Pan

House-made linguine with seafood garlic, chilli, tomato, capers, olive oil and herb	\$38
House-made pappardelle trismo King prawn, bacon, sun dried tomato, spinach cooked in a rose sauce infused with basil oil and finished with pecorino	\$34
House-made papperdelle pesto v creamy pesto sauce, pine nuts, sun dried spinach with pecorino	\$30
House-made gnocchi gorgonzola bacon, snow peas, asparagus, gorgonzola cheese, herb with cream sauce and pecorino	\$32
House-made gnocchi napolitana v fior di latte, basil, tomato with pecorino	\$30
Risotto espana gf king prawn, spanish chorizo, snow pea, asparagus, dill, saffron with cream	\$32
Chicken mushroom risotto gf slow cooked chicken breast, selected mushroom, roasted cashew with herb and cream sauce	\$30
Risotto primevera vg df gf roast vegetables, garlic, olive, napoli, spinach	\$30

From The Sea

Lemon pepper calamari gf honey lemon rocket, french fries with dill caper mayo	\$32
Baramundi gf roasted chat potato, snow peas, asparagus, lemon butter garlic sauce with tempura prawn	\$38

Slow Cooked

8 hour braised beef cheek gf broccolini, baby carrots, mash potato and jus with sweet potato crisp	\$38
Bourbon glazed pork ribs home-made fresh colesaw and fries	\$36

From The Grill

Tuscan lamb gf served medium rare to medium roasted chat potato, baby carrots, asparagus, walnut, red wine jus with goats cheese	\$36
Roasted chicken breast gf mash potato, baby carrots, grilled asparagus with mushroom sauce	\$28
250g Eye Fillet gf	\$54
350g Porterhouse gf	\$44
all steaks are served with roasted chat potato, grilled asparagus and your choice of sauce from <i>red wine jus, peppercorn, mushroom, garlic butter</i>	

Sides

Cold marinated olives vg df	\$8
Duck fat chat potato v vgo chipotle mayo	\$8
Garden salad gf df vg mixed leaves, tomato, cucumber and red onion	\$8
Greek salad v mixed leaves, tomato, feta, olives and cucumber	\$8
French fries vg	\$8
Russo garlic bread (2) v ciabatta bread with parsley and garlic / add cheese \$2	\$7
Ciabatta Bread (2) vg olive oil and balsamic	\$4

Desert

Baked cheesecake gf with strawberries and double cream	\$13
Vanilla panacotta gf with raspberry coulis	\$12
Sticky date pudding with double cream	\$14
Trio of sorbets vg ask your waiter	\$13

May contain traces of, but not limited to, the following: peanuts, tree nuts shellfish, fish, sesame, soy, lupin.
As we bake bread, make pasta and pastry products containing gluten, we cannot guarantee no gluten cross contamination. As every effort is made to have gluten free products on dishes, airborne particles may be present on all dishes.

No alterations to the menu, sorry.