



## DIPS

All served with hand ground corn Vienna

Charred eggplant, black garlic, olive crumb (GF, DF, V) 10

Heirloom tomato, basil, aged balsamic (GF, DF) 8

Smoked cashew, sweet potato (GF) 11

## SMALL PLATES

Pacific oysters half dozen, mignonette dressing (GF) 24

Braised beef empanadas, salsa Verde 18

Roast sweet potato empanadas, salsa Verde (V) 16

Chipotle chicken lollypops, house made BBQ Glaze 16

Polenta chips, aromatic salt (V, GF) 13

Salt & pepper squid, cajun remoulade 18

Maple glazed pork belly, spiced apple jam (GF) 18

Garlic & prosecco prawns, lime mayonnaise (GF) 20

## SALADS

Seasonal greens, goddess dressing, candied walnut (GF, V) 18

Watermelon, pickled ginger, sugar snaps, sesame dressing (GF, V) 18

## SIDES

Skin on fries garlic aioli 10 (V)

Brocolinni, confit tomato, persian fetta (GF, DF, V) 15

## SWEET

Spanish style doughnuts, dark chocolate ganache,

Vanilla bean ice cream 18

A 15% Public holiday Surcharges apply Credit card surcharges apply on all Visa, Mastercard, AMEX, Diners/JCB Payments. Patrons with food allergies, prior to ordering please inform your waiter and we will do our best to accommodate. Season advises that all menu items contains traces of allergens and will not accept responsibility

## MAIN STUFF

350g dry aged rib eye, smoked marrow butter, blistered green beans 44

Slow cooked lamb shoulder pappardelle, green pea's relish 29

Twice cooked duck maryland, crushed peanut salsa, bamboo shoots 32

Pan seared Barramundi, preserved lemon, zucchini 32

Free range Sicilian style chicken, caponata, fried kale 28

Beetroot risotto, goat's cheese, asparagus 27

### 50 pp share style (min 2)

Corn vienna and dips

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Chipotle chicken lollypops

Braised beef empanadas

Salt & pepper squid

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Lamb shoulder pappardelle

Seasonal green goddess salad

\*Conditions apply, not valid with any discount vouchers