

## SMALL PLATES



Toasted ciabatta with cumin and turmeric hummus	13.0
Parmesan and herb flatbread with garlic butter ++	sm 13.5 / lg 16.0
Lemon and garlic roasted olives, fresh herbs, and crumbled feta +	13.5
Crispy salt and pepper squid with Japanese mayo ++	17.0
Slow cooked beef croquettes with gruyere cheese sauce ++	17.5
Crispy chicken with Nam Jim sauce, toasted peanuts, coriander, aioli ++	18.0
Pork and prawn dumplings OR ginger, chilli and mushroom dumplings with red pepper, spring onion, black vinegar, sweet soy reduction (4)	17.5
Chilli and garlic prawn skewers, chimichurri, toasted coconut, siracha aioli +	18.5
Chargrilled eggplant, cauliflower couscous, pomegranate reduction, lemon tahini dressing +	18.0
Marinated beef skewers, turmeric hummus, caramelised onion +	18.5
Duck liver parfait, quince paste, toasted ciabatta, pickles ++	22.0
Antipasto platter - to share with a selection of cured meats, cheeses, marinated. veges, seafood and other delights depending on season and whim of chef ++	60.0

Please advise waitstaff of any allergies - Vegan alternatives available see menu page

+ Gluten free but may not be suitable for Coeliac

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15% surcharge on public holidays

## DINNER MAINS



Roasted pumpkin, cauliflower, red pepper, roast pumpkin and baby carrot salad with toasted seeds, spinach and cumin labneh + VG	33.0
add chargrilled chicken 7.0 - house hot smoked salmon 7.0 – haloumi 5.0	
Orange, honey and soy braised pork belly, sesame bok choy, cauliflower puree, pork crackling +	36.0
Fish of the day - created fresh each day ++	market price
Moroccan slow cooked lamb rump, cumin spiced pumpkin puree, chargrilled red pepper, toasted pinenuts and spinach with cucumber yoghurt and pan juices +	38.5
Aged beef fillet served with duck fat potatoes, garlic mushroom, baby spinach, caramelised onion, chilli mustard and jus +	42.5
Slow roasted mushroom risotto with caramelised leeks, baby spinach, blue cheese crumb and toasted pinenuts with shaved parmesan	35.5
Trust the chef – 5 courses of fresh and seasonal inspirations from the chef ++	80.0 per person
Minimum 2 people // Wine Match 5 wines 42.0 pp	

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## SIDE DISHES



Shoestring fries with house tom sauce and aioli	10.0
Roasted cauliflower, chilli toasted peanut coriander +	12.5
Pear blue cheese and toasted hazelnut salad +	13.0
Sauteed seasonal greens with garlic butter and herbs +	12.5
Roasted pumpkin with lemon yoghurt and toasted pinenuts +	12.0
Duck fat potatoes, cheese sauce shaved parmesan and herbs +	12.5

## PIZZAS



All pizzas are rolled to order on thin crust base with house tomato sauce, grated mozzarella cheese.  
Gluten free base add 3.5 – Vegan Cheese 2.0 - Extra toppings please add 2.0

	MEDIUM	LARGE
<b>Convict</b>		
Roast pumpkin, caramelised onion, peppers, beetroot, feta and spinach	23.0	35.0
<b>Incarcerated</b>		
Prosciutto, chorizo, mushroom, red onion, blue cheese, and thyme	23.0	35.0
<b>Guilty</b>		
Hot smoked salmon, garlic prawn, fish, capers, spring onion and rocket pesto	23.0	35.0
<b>Nark</b>		
Chargrilled chilli chicken, spring onion, roasted red peppers, coriander, cashews	23.0	35.0
<b>Solitary</b>		
Cherry tomato, basil and bocconcini	23.0	33.0
<b>Shank</b>		
Roast lamb, caramelised onion, spinach, charred red peppers, tzatziki	23.0	35.0

## DESSERTS



Vanila crème brulee with macerated raspberries and whipped cream +	18.0
Clink sundae with toffee nuts, caramel sauce, Chantilly cream and chocolate +	16.5
Spiced apple crumble with toasted nuts and coconut, vanilla bean ice cream or coconut vanilla yoghurt +	17.5
Date, banana and sesame cake with tahini cream cheese frosting, caramelised banana, maple toffee crisp, vanilla anglaise	17.5
Rich dark chocolate baked cheesecake, candied walnuts, chocolate curls, dried raspberry, Chantilly cream +	17.5
Affogato with vanilla ice cream, espresso, cinnamon churros ++	12.5
Add a liqueur	7.5
Chocolate truffles +	8.5
Cheese plate with crackers, toasted ciabatta, fruit paste, chutney of the moment ++ 1 cheese 16.0 - 2 cheese 24.0 – 3 cheese 32.0	
Spiced rum and chocolate truffles (2) +	8.0
Spiked Coffee – your choice of liqueur with espresso and whipped cream	16.0

ALLPRESS COFFEE from 4.5

T LEAF T all 4.0 -

English Breakfast, Earl Grey, Camomile, Peppermint, Sencha Green, Sakura rose, Berrylicious

We have a lovely selection of late harvest wines, muscats, ports and cognacs – please see our beverage list

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## VEGAN OPTIONS



Please advise staff you are ordering from VEGAN menu

### Starters

Fresh ciabatta with turmeric hummus	12.5
Lemon and garlic roasted olives, fresh herbs +	12.5
Chargrilled eggplant, cauliflower couscous, pomegranate reduction, lemon tahini dressing +	16.5

### Mains

Slow roasted mushroom risotto with caramelised leeks, baby spinach, toasted pinenuts	33.0
Roasted pumpkin, cauliflower, red pepper, roast pumpkin and baby carrot salad with toasted seeds, spinach and cumin labneh +	33.0
Pizza – Roasted pumpkin, caramelised onion, peppers, beetroot and spinach ++	23.0 / 35.0

### Sides

Shoestring fries with house tom sauce	10.0
Roasted cauliflower, chilli toasted peanut coriander +	12.5
Poached pear, toasted hazelnut and mesculin salad	13.0
Sauteed seasonal greens with herbs	12.0
Roasted pumpkin with lemon yoghurt and toasted pinenuts	12.5

### Dessert

Spiced apple crumble with toasted nuts and coconut, coconut vanilla yoghurt	17.5
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