

SMALL PLATES



House made ciabatta served warm with miso and roast garlic butter	13.0
Herb flatbread with garlic butter and parmesan ^{GFA}	sm 14.5 / lg 16.5
Lemon and garlic roasted olives, fresh herbs, and crumbled feta ^{GF}	14.0
Salt and pepper squid with grilled lemon, Japanese mayo ^{GFA}	17.5
Marinated crispy chicken with Nam Jim glaze, toasted peanuts, coriander, aioli ^{GFA}	19.5
Pork and prawn dumplings OR ginger, chilli and mushroom dumplings with a red pepper, spring onion, black vinegar and sweet soy reduction (4)	18.5
Potato and herb gnocchi with roast mushrooms, toasted pinenuts, parmesan and herbs	18.5
Smoked brisket, mushroom, and thyme croquettes with horseradish aioli and parmesan ^{GFA}	19.5
Roast eggplant with spiced pumpkin puree, red peppers, smoked tomato chutney and basil ^{GF}	18.5
Chargrilled chilli beef skewers with harissa, feta, pickled onion, and herbs ^{GF}	19.5
Duck liver parfait, quince paste, toasted ciabatta, pickles ^{GFA}	22.5
Antipasto platter - to share with a selection of cured meats, cheeses, marinated veges, seafood and other delights at chef's whim ^{GFA}	65.0

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

^{GF} Gluten free but may not be suitable for Coeliac

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15% surcharge on public holidays

DINNER MAINS



Harvest salad with roasted pumpkin, red peppers, baby carrots, roasted cauliflower, beetroot, caramelised onion, spinach, quinoa, toasted seeds and harissa yoghurt ^{GF}	35.0
Add - chargrilled chicken 7.5 - house hot smoked salmon 7.5 – halloumi 5.5	
Miso roasted butternut risotto with caramelised onion, crispy sage leaves, toasted hazelnuts, basil crème fraiche and shaved parmesan ^{GF}	36.0
Crispy slow cooked pork belly with roasted peppers, black garlic, parmesan whipped potatoes, confit shallots, baby spinach, spiced apple puree and pan jus ^{GF}	41.5
Rich slow braised lamb rump, couscous, dates, roast pumpkin, charred red peppers, roasted onion, baby spinach with marinated feta and toasted almonds and a chilli cucumber yoghurt ^{GFA}	43.0
Canterbury aged grass-fed beef fillet on roast garlic potato fondant with a marrow and herb butter, charred confit leeks, maple roasted baby carrots, spinach, red wine jus (200g) ^{GF}	46.0
Fish of the day - created fresh each day ^{GFA}	market price
Linguine with clams steamed in white wine and garlic prawns in a dill and cream sauce	36.0
<i>Trust the Chef</i> – 5 courses of fresh and seasonal inspirations from the chef ^{GFA}	90.0 per person
Minimum 2 people // Wine Match 5 wines 45.0 pp	

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SIDE DISHES



Shoestring fries with house tomato sauce and aioli GF	12.5
Duck fat roasted potatoes with fresh herbs, aioli and parmesan GF	14.0
Cumin roasted cauliflower, red peppers, toasted almonds, basil crème fraiche GF	14.0
Seasonal greens with roasted garlic, herbs and butter GF	13.5
Mesclun salad with poached pears, blue cheese and toasted hazelnuts GF	13.5
Dijon and maple roasted baby carrots with herb butter GF	14.0

PIZZAS



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

	MEDIUM	LARGE
Convict		
Roast pumpkin, caramelised onion, peppers, beetroot, feta, spinach	28.0	35.0
Incarcerated		
Prosciutto, chorizo, mushroom, red onion, blue cheese, thyme	28.0	35.0
Guilty		
Hot smoked salmon, garlic prawns, fish, capers, spring onion, rocket pesto	28.0	35.0
Nark		
Chargrilled chilli chicken, spring onion, roasted red peppers, coriander, cashews	28.0	35.0
Solitary		
Cherry tomato, basil and bocconcini	26.0	33.0
Shank		
Pulled beef brisket, caramelised onion, spinach, charred red peppers, barbeque sauce	28.0	35.0

DESSERTS



Dark chocolate dulce with white chocolate mousse, dried raspberries, chocolate shards ^{GF}	18.5
Vanilla bean crème brulee with blueberry compote, Chantilly cream and chocolate shavings ^{GF}	18.0
Warm spiced apples in pastry tart topped with a cinnamon, almond, coconut crumble, rhubarb compote, vanilla bean ice cream and white chocolate ganache ^{GFA}	18.0
White chocolate and vanilla cheesecake with pistachio brittle and raspberry reduction ^{GF}	18.5
Poached pear frangipane tart, crème anglaise, toasted almonds coconut tuile and cream ^{GF}	18.0
Sticky date pudding with toasted candied walnuts, brandy caramel sauce, vanilla bean ice cream	18.0
Affogato with almond biscotti, vanilla bean ice cream and short black ^{GFA VGA}	12.5
Add a liqueur	7.5
Dark chocolate and rum truffles ^{GF}	8.5
Cheese plate with crackers, toasted ciabatta, fruit paste, chutney of the moment ^{GFA} 1 cheese 16.0 - 2 cheese 24.0 – 3 cheese 32.0	
Spiked Coffee – your choice of liqueur with espresso and whipped cream	16.5

ALLPRESS COFFEE from 5.5

T LEAF T from 5.0 -

English Breakfast, Earl Grey, Chamomile, 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 if you are ordering from VEGAN menu

Starters

Flat bread with garlic olive oil and fresh herbs <small>GFA</small>	14.5
Lemon and garlic roasted olives, fresh herbs <small>GF</small>	13.5
Roast eggplant with spiced pumpkin puree, smoked tomato chutney, basil leaves <small>GF</small>	18.5

Mains

Roasted pumpkin and red pepper salad with baby carrots, roasted cauliflower, beetroot, caramelised onion, spinach, quinoa and toasted seeds, harissa <small>GF</small>	36.0
Miso roasted butternut risotto with caramelised onion and crispy sage, toasted hazelnuts <small>GF</small>	36.0
Pizza – Roast pumpkin, caramelised onion, peppers, beetroot, spinach with vegan mozzarella <small>GFA</small>	29.0 / 37.0

Sides

Shoestring fries with house tomato sauce <small>GF</small>	12.5
Cumin roasted cauliflower, red peppers, toasted almonds <small>GF</small>	14.0
Seasonal greens with roasted garlic, herbs <small>GF</small>	13.5
Mesculin salad with poached pears and toasted hazelnuts <small>GFA</small>	13.5
Dijon and maple roasted baby carrots with fresh herbs <small>GF</small>	14.0

Dessert

Warm spiced apples in pastry tart topped with a cinnamon, almond, coconut crumble, rhubarb compote, vanilla bean ice cream and white chocolate ganache <small>GFA</small>	18.0
White chocolate and vanilla cheesecake, pistachio brittle, raspberry reduction <small>GF</small>	18.5
Affogato with almond biscotti, vanilla bean ice cream and short black <small>GFA</small>	12.5
Add a liqueur	7.5