



ENTRÉE

(shared)

native olives

house-made sourdough, cultured butter

freshly shucked oyster with mignonette

prawns & chorizo w/ corn sauce, pickled carrots, dill

sticky lamb ribs w/ harissa, spiced yoghurt, dukkah

grilled octopus w/ romesco, preserved lemon, chilli, garlic

MAIN

fish tacos w/ avocado, slaw, pico de gallo

local green salad, quinoa, tomatoes, avocado, cucumber, fennel, feta

market fish of the day

sticky chicken, snowpeas, mushrooms, asian greens, coconut rice

halloumi-stuffed eggplant, sweet potato and cashew hummus

DESSERT

halloumi donuts, jam, vanilla anglaise

rocky road, chocolate pudding, marshmallow, candied nuts, honeycomb, biscuit, salted caramel ice cream

fruit curd tart, meringue, lemon tea tree & ginger sorbet

house churned ice cream (ask for today's flavours)

in collaboration with

PRANCING HORSE