

Menu

ENTREES

SOURDOUGH BREAD (VEG, NF) House-made sourdough bread served with garden herbs & garlic butter	\$3
BRUSCHETTA - Cantabrian anchovies, dates and chilli butter (NF)	\$9
- Sundried cherry tomatoes, marinated feta cheese (VEG, NF)	\$8
ARANCINI (VEG) Leek and black truffle arancini, romesco, rocket & nasturtium purée	\$11
CALAMARI (NF) Chargrilled calamari, white beans hummus and smoked paprika	\$18

MAINS

RAVIOLI (VEG) Ricotta ravioli, basil pesto, brown butter and Parmigiano Reggiano	\$28
SPAGHETTONI (VEG) Spaghettoni with butternut pumpkin sugo, tomatoes, pine nuts and Pecorino cheese	\$26
EBONY PRIME BLACK ANGUS PORTERHOUSE STEAK (GF, NF) <i>Cooked to your liking, served with sautéed rainbow chard, hand-cut shoestring fries and Serafino Montepulciano jus</i>	\$39
DUCK (GF, NF) Confit duck leg, honey roasted heirloom carrots and braised lentils	\$32

SIDES

PUMPKIN (VEG, GF, NF, DF) Maple roasted Japanese pumpkin, crispy kale and toasted pumpkin seeds	\$10
BRUSSELS SPROUTS (GF, NF) Roasted Brussels sprouts, pancetta lardons and chestnut purée	\$10
GARDEN SALAD (VEG, DF) Seasonal leaves, sourdough croutons and hazelnut dressing	\$8

