



STARTERS

- Warm baguette, cultured butter | 9
- Wood-fired baked thyme and confit garlic focaccia, balsamic vinegar, olive oil | 14
- Seared scallops served in the half shell, Mediterranean citrus butter | 9 each ^{GF}

ENTREES

- Marinated olives, orange, thyme and garlic | 18 ^{VG}
- Heirloom tomato salad, buffalo mozzarella, basil and black olive vinaigrette | 20 ^{GF VG}
- Cured Huon salmon, spring pea, fennel salad and buttermilk dressing | 24 ^{GF}
- Tuna Nicoise salad, seared yellow fin tuna, white anchovies, green beans, soft poached egg, herb vinaigrette | 24 ^{VO GF}
- Salt and pepper squid with citrus aioli and fennel salt | 25
- Grilled split king prawns with garlic, chilli, and lime butter | 30 ^{GF}

MAINS

- Potato gnocchi, peas, butternut squash puree, sage and brown butter | 32 ^{VG}
- Chicken, bacon and spinach gnocchi Rigatoni bake with creamy pesto sauce | 30
- Pan roasted pork cutlet, potato fondant, crushed pea and aigre-doux sauce | 38 ^{GF}
- Slow-cooked chicken Maryland, sautéed brussel sprouts and parsnip puree, pesto cream sauce | 38 ^{GF}
- Pan-fried Atlantic Cod, crushed herb Dutch cream potatoes and sauce vierge | 38 ^{GF}
- Mediterranean seafood linguine, prawn, mussels and scallop with tomato, garlic, lemon and chilli | 43
- Steak frites, 250g Jack's Creek sirloin, Café de Paris butter, fries and red wine jus | 48 ^{GF}
- Roast double cutlet of Pinnacle lamb, asparagus, sumac roasted sweet potato and Mediterranean lamb jus | 49 ^{GF}

DESSERT

- Selections of Sorbets (Strawberry, Raspberry, Mango, Lemon) | 9 ^{V, GF}
- View vanilla crème brûlée with mixed berry compote | 14 ^{GF}
- Vanilla Madeleine with lemon curd and mascarpone | 10
- Lime, mango and passionfruit custard tart with coconut ice cream | 14
- Selection of French and Australian farmhouse cheeses | 19

V - VEGETARIAN | VO - VEGETARIAN OPTION | VGO - VEGAN OPTION | GF - GLUTEN FREE

*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.



SIDES

Fries with aioli | 9

Garden salad | 9

Buttered vegetables | 12

Baked Dutch carrot | 12

Baby gem lettuce, buttermilk dressing, Spring radish and herbs | 12

KIDS

Chicken nuggets and chips | 14.5

Fish and chips | 14.5

Ham and pineapple pizza | 14.5

Crumbed sausages and fries | 14.5

PIZZAS

Garlic and pesto pizza basil pesto, confit garlic, chilli, and mozzarella | 15 ^{VO}

View margherita, local Roma tomatoes, bocconcini, and basil | 23

Wild mushrooms, garlic, chives, bocconcini, mozzarella | 24

Mediterranean olives, semi-dried tomatoes, capsicum, Spanish onion, artichoke, goat's cheese, bocconcini, mozzarella | 24

Italian pork sausage and pickled onion pizza, bocconcini, mozzarella | 24

Sweet and salty ham, pineapple, olives, bocconcini, mozzarella | 24

Pepperoni, fresh tomato, oregano, bocconcini, mozzarella | 26

Piccanti pizza, prawns, black garlic, chilli, spring onion, bocconcini, mozzarella | 26

Pollo chipotle BBQ chicken, onion, capsicum, bocconcini mozzarella | 26

Prosciutto, Roma tomatoes, bocconcini, mozzarella | 28

Gluten Free pizza bases available on request for additional charge

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