

A LA CARTÉ MENU



All prices are GST inclusive. Please be advised that we do not split bills. All menu items are subject to seasonal availability. For specific dietary requirements, please advise our staff prior to ordering your meal. Dishes may contain traces of nuts.

Vegan options available on some dishes on request

Available for private functions and events, enquire within or email: Hb4g4@accor.com

SHARING

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| House marinated mixed olives (VGN) | \$12 |
| Warm kalamata, blonde, manzanilla and leccino South Australian olives marinated with garlic, thyme, rosemary, lemon zest & extra virgin olive oil. Served with sourdough. | |
| Charcuterie Board (GF)* | \$35 |
| Serrano jam, capocollo, lardo di Colonnata, 9 score Wagyu bresaola and truffle artisan salami. Served with, mixed olives, pickle vegetables and bread | |
| Seasonal homemade dip (VGN) | \$12 |
| Daily house made dip served with chargrilled ciabatta, extra virgin olive oil and roasted garlic. | |
| Burrata salad (V)(GF) | \$16 |
| Burrata cheese served on semi-dried oven Roma tomatoes, fresh basil, vincotto, EVO and socca bread. | |
| Fresh oysters | ½ dzn \$18 dzn \$32 |
| Natural Freshly shucked Pacific oysters served with lime & gin vinaigrette and fresh lemon. (GF) | |
| Saros Kilpatrick Chorizo, Worcestershire sauce ½ dzn \$20 dzn \$34 | |
| Fritto misto di verdure (V)(GF) | \$16 |
| Spring onions, zucchini flowers and Lebanese eggplant, deep-fried in a crisp batter. Served with a chilli, mint and sherry vinegar dressing. | |
| Saganaki cheese (GF)* | \$16 |
| Pan roasted kefalograviera cheese served with chargrilled pita bread and fresh lemon. | |
| Garlic prawns (can be served with GF bread) | \$22 |
| King prawns pan-fried with chorizo, concasse tomato, chilli and herbs, served with ciabatta. | |
| Chargrilled octopus (GF) | \$22 |
| Octopus cooked two ways, served with fava beans, diced boiled potatoes, braised young fennel, crispy chorizo and salsa verde. | |
| Piquillo peppers (V) | \$16 |
| Crumbed Spanish peppers stuffed with goat's cheese & pistachio. Served with romesco, aioli and beetroot crisps. V | |
| Sticky Tuscan pork ribs (GF) | \$24 |
| Slow cooked house smoked pork ribs, marinated with maple, fennel seeds, rosemary, garlic & chilli. Served with braising dipping sauce and fresh lemon | |
| Lamb cutlets (GF) | \$24 |
| Chargrilled spring lamb cutlets marinated in olive oil, fresh turmeric, cumin and cilantro. Served with garlic yoghurt & chermoula dipping sauce. | |
| Polpetta di carne | \$16 |
| Free range minced pork shoulder meatballs cooked in a rich tomato based sauce with green olives, shaved parmesan, herbs, garlic and lemon zest. Served with grilled ciabatta. | |
| Cheese plate (GF)* | \$21 |
| Seasonal soft, hard and blue cheese, quince jam, dried fruits and nuts. Served with water crackers and lavosh bread. Ask our friendly staff for specials. | |

MAINS

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| Four grain salad (VGN) | \$24 |
| Freekah, quinoa, buckwheat, black rice, rocket and asparagus salad served with a mustard, harissa and preserved lemon dressing. | |
| Add Grilled Chicken | +\$5 |
| Add Grilled Fish | +\$7 |

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| Tre funghi cappelli (V) | \$26 |
| Hat shape pasta stuffed with button, Swiss brown and porcini mushrooms. Served with sage, butter, parmesan and truffle sauce | |
| Fresh vegetable risotto (V) | \$26 |
| Creamy risotto with fresh peas, broccolini, asparagus and roasted cherry tomatoes. Served with gremolata, baked ricotta and parmesan. | |
| Chargrilled marinated vegetable stack (VGN) | \$26 |
| Grilled garlic & herb marinated eggplant, field mushroom, braised baby leeks, sweet potato and zucchini. Served with chilli & tomato salsa verde, black garlic mojo and onion & red pepper confit. | |
| Ricotta gnocchi (V) | \$26 |
| Handmade ricotta gnocchi baked in a roasted tomato & fresh basil sugo, light béchamel and parmesan. | |
| Risotto al nero di seppia (GF) | \$35 |
| Squid ink risotto cooked in garlic, chilli, tomato & ink bisque. Served with prawns, scallops, calamari, fish bites and mussels. | |
| Blue swimmer crab linguine | \$30 |
| Homemade linguine with crabmeat served in a olive oil, garlic, parsley, chilli and white wine sauce. | |
| Daily Fresh Fish | Market price |
| Spatchcock (GF) | \$28 |
| Pan roasted deboned spatchcock served with baby braised leeks, sweet potato fondant, Sicilian caponata and thyme jus. | |
| Pork cutlet 250 gm (GF) | \$35 |
| Chargrilled grain fed pork cutlet served with asparagus, Dutch carrots, lemon-garlic Kipfler potatoes, apple compote and red wine jus. | |
| Hanger steak (GF) | \$36 |
| Herb and garlic marinated hanger steak, served with cauliflower purée, baby cos & green bean salad and tomato chimichurri. | |
| Eye fillet 220 gm (GF) | \$38 |
| Chargrilled grass fed eye fillet, served with gratin dauphinois potatoes, glazed carrots, buttered asparagus and green pepper corn sauce | |

SIDES

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| Chips served with pink sea salt flakes and chipotle aioli. (V) | \$10 each |
| Rosemary & garlic roasted kipfler potatoes (VGN, GF) | |
| Steamed asparagus drizzled with olive oil & fresh lemon. (VGN, GF) | |
| Rocket Salad with shaved parmesan, cherry tomatoes, and balsamic vinegar. (GF) | |
| Pea's sautéed with crispy bacon & fresh mint. | |
| Warm Bread served with EVO and balsamic vinegar | \$5 |

(GF)* Can be done Gluten Free
(VGN)* Can be done vegan

