

Our menu has been designed to share with everything made in house & sourced locally where possible

SHORTIES

BAR & DINING

🌱 Vegetarian 🌾 Gluten Free 🍷 Gluten Free Optional

FOOD

The 'ducks' nuts | 6 🌾

Marinated olives | 6 🌱 🌾

Triple cooked chips | curry salt | aioli | 8.5 🌱

Salt & pepper school prawns | star anise | lime | aioli | 10

Lamb | caramelised onion croquette (2) | 10

Cheese onion & bacon dip | toasted bread | 10

Roast beetroot | Persian feta | balsamic | honey | 12 🌱 🍷

Buttermilk fried chicken wings | house sriracha mayo (6) | 15

Duck prosciutto | fig | blue cheese | olive | 15 🍷

Paella arancini | squid ink crumb | romesco sauce (4) | 16

Seared scallops | sauce vierge (4) | 16 🌾

Kingfish sashimi | finger lime | wasabi crème fraiche | 16 🌾

Cauliflower mornay | smoked paprika oil | pistachio | cranberry | 12 🌱

Spiced roast carrots | lime yoghurt | cashew | 12 🌱 🌾

Charred broccolini | sherry vinegar crouton | parmesan | chilli | tomato | 12 🌱 🍷

Pan fried gnocchi | pumpkin puree | capers | tomato | rosemary oil | 17 🌱

Fried orzo | chorizo | tomato | prawn | 17

Risotto | mushroom | porcini | parmesan | 18 🌱 🌾

Beer braised pork shoulder | parsnip | apple | celeriac | 20 🌾

Lamb neck | sweet potato | piperade | 20 🌾

Chargrilled octopus | chorizo | fennel | harissa | 20 🌾

Skirt steak | salsa verde | beetroot crisps | 20 🍷

Pork cheek | shitake | wakame broth | octopus carpaccio | 20 🌾

Slow cooked beef cheek | kale mash | crispy shallot | 21 🍷

Whole roast chicken | corn purée & salsa | popcorn | 32 🌾

Australian cheeses | toasted bread | house lavosh | 24

Cheddar | brie | blue

Rhubarb | strawberry | ginger | crumble | lemon myrtle ice cream | 16

Hot chocolate lava cake | yoghurt ice cream | berries | 16

We are happy to accommodate dietary requirements where we can so please let us know as some dishes can be modified. However, although all due care is taken in the preparation of our food we cannot 100% guarantee that every dish is gluten or allergen free.