



Share / Starters

Lemon and pepper calamari, pickled slaw and comeback sauce (gf)	14
Chicken liver and bacon pâté, crispy flatbread and red onion marmalade (gf)	15
Charred Turkish bread and dips (gf/vt)	14
House made arancini and aioli (vt)	12

Sides

Chargrilled broccolini with chilli, sea salt and olive oil (v/gf)	7
Crispy onion rings (vt)	5
Cos wedge salad, green pea, pecorino and house vinaigrette (vt)	7
Triple cooked hand cut chips with house aioli (gf/vt)	8.5

(Vegetarian = vt / Vegan = v / Gluten free = gf / Gluten free optional = gfo)

(No split bills please and thank you)

(A 6% discretionary gratuity is added to tables of 8 and above)

(Amex cards will incur a 3% surcharge)

Mains

Triple cooked brisket with chipotle mash, green beans and topped with sweet potato crisps (gf)	27
Green curry salmon fillet with coconut miso rice, bok choy, sriracha aioli and tempura tiger prawn (gfo)	28
Roast lamb shoulder, with fondant potato, celeriac puree, broad beans and lamb jus (gf)	31
Baked potato gnocchi in tomato sugo with, fiore de latte, pea and broad bean fricassee (vt)	26
St LuJa super salad, sweet potato, broccoli, raisins, pearl cous cous, red onion, herbs with house dressing and labne (vt)	19
BBQ king pork ribs with braised red cabbage, chilli peanuts, jalapeños and beer battered onion rings (gfo)	28
300gm Flinders Island porterhouse steak with triple cooked hand cut chips, and choice of sauce (gf): garlic butter / pepper / red wine jus / chimichurri	32

Desserts

Vanilla panna cotta, winter berry compote, with Crème de Cassis and honeycomb (gf/vt)	14
Caramalised lemon tart with raspberry coulis and Chantilly cream	13
Dark chocolate and walnut torte, fruit coulis and Chantilly cream (gf)	14
Cheese board served with quince paste, lavosh and dried fruit (vt)	2 pieces 18
Ask about our paired Whiskies with your cheese board	2 Whiskies 12