

April Specials

Antipasti | Small plates designed to share

Crusty Italian bread, dukkah, extra virgin olive oil, aged balsamic**	\$12	Handmade burrata, crushed macadamia, roast beets, cherry tomatoes, herb oil, crostini**	\$19
Warm marinated olives (V)*	\$12	Kingfish ceviche, Jalapeño, capers, salmon roe, lemon infused olive oil*	\$29
Pumpkin arancini, aioli (V)	\$24	Marinated bocconcini*	\$19
Prosciutto, aged 90 days*	\$25	Chargrilled Seasoned Capsicum*	\$19
Sopressa Calabrese (Hot)*	\$23		
Heirloom tomatoes, pesto drizzle, fresh basil*	\$18		

Entrée

Garlic prawns with light creamy vino bianco sauce, rice, micro greens*	\$27
Pistachio crumbed lamb cutlets, mint pesto, red wine jus, pea tendrils*	\$29

Main

Pan seared wild kingfish, romesco sauce, cauliflower florets, baby fennel salad *	\$58
Confit duck leg, sweet potato mash, wilted baby spinach, cherry & balsamic reduction.*	\$45

Wine

2022 Radford Dale 'Vinum' Pinotage, Coastal Region South Africa	\$69
<i>Raspberry and redcurrant fruit aromas with both intensity and freshness. The palate is bright, vibrant, focused with wild cherry and plum fruit complemented by savoury herbs and spices</i>	
2023 Reyneke Chenin Blanc, Stellenbosch South Africa	\$114
<i>Offers a nose of quince, white pear and lemon with subtle honeysuckle notes. On the palate layered notes of lemon, quince, pear and apple pith with a balance of lively acidity leaving a textured finish and lasting impression on the palate. Oak fermented, organic.</i>	