

SEATED RESTAURANT

PLATED, SHARING PIZZA BREADS

2 COURSE \$60, 3 COURSE \$75

GARLIC PIZZA BREAD

mozzarella, confit garlic, rosemary (LDO, V, VGO)

HALWELL FRIED CHICKEN

Pickles, charred lime, spicy aioli

CORN RIBS

Burnt honey butter, parmesan, togarashi, lime (LDO, LG, VGO)

PIRI PIRI GARLIC PRAWNS

Zesty garlic butter, chilli, fresh herbs, chargrilled ciabatta (LDO, LGO)

250G WAGYU RUMP

Mash & vegetables or fries & salad, sauces: peppercorn, mushroom, halswell gravy, chimichurri or Cafe de Paris butter (LDO, LG)

SEARED SALMON FILLET

Sauteed greens, lemon skordalia, romesco sauce (LD)

MEDITERRANEAN MEZZE BOWL

Housemade falafel, hummus, tabbouleh, avocado, cucumber, seasonal leaves (LD, LG, V, VG)

STICKY PORK RIBS

Bbq glazed, coleslaw, handcut fries, aioli (LD, LG)

APPLE CRUMBLE SKILLET

Apple & summer fruit compote, oatmeal topping, custard, ice cream (V)

NEW YORK BAKED CHEESECAKE

Mascarpone chantilly, passionfruit, pineapple, mint (V)

BROWNIE & BISCOFF SUNDAE

Fudgy brownie, biscoff, butterscotch, vanilla gelato (LGO, V)

COCONUT SORBET

Tropical fruits, toasted coconut flakes (LD, LG, V)



*Dietaries available on request

LG - Low Gluten | LD - Low Dairy | V - Vegetarian | VG - Vegan | LGO - Low Gluten Option
LDO - Low Dairy Option | VO - Vegetarian Option | VGO - Vegan Option