

# DINNER *spring . two thousand and fourteen .*



## appetisers | share plates

- GOAT'S CHEESE SPRING ROLLS W ROSEMARY HONEY | 8.5
- SALT & PEPPERED SQUID W CHILLI DIPPING SAUCE | 8.5
- SALTED COD CROQUETTAS W TARTARE | 8.5
- SMOKED SALMON & ASPARAGUS SPEARS W HOUSE TARTARE | 10
- MARINATED BUTTON MUSHROOMS | 8.5
- CHARCUTERIE PLATE | MIXED COLD MEAT SELECTION | 15
- CLASSIC TOMATO, FETTA & BASIL BRUSCHETTA | 8.5
- MIXED DIPS w/ GRILLED FLATBREAD | 11.5
- GRILLED FLATBREAD | DUKKAH & OIL | 11.5



## classics

- GENTLEMANS PARMIGIANA | BACON, NAPOLI & MOZZARELLA W MIXED GREEN SALAD & FAT CHIPS | 19.5
- OTWAY BEER BATTERED FISH & CHIPS W MIXED GREEN SALAD & HOUSE TARTARE | 19
- PARMESAN GNOCCHI W MUSHROOM, PINE NUTS, SPINACH & TRUFFLE OIL | 17.5 / 23.5
- CHARGRILLED SCOTCH FILLET 250G W MIXED GREEN SALAD, FAT CHIPS & ONION GRAVY | 24.5
- SEAFOOD FETTUCCINE W BACON SPINACH, TOMATO, PARMESAN & GARLIC CREAM | 19.5
- BEEF & REEF | EYE FILLET W KING PRAWNS, SCALLOP POTATO, CRISPY LEEK, PARSLEY PESTO, RED WINE REDUCTION | 34



## house specialties

- GRILLED WHITE MARKET FISH W SQUID, COD CROQUETTE, CAPSICUM PUREE, ZUCCHINI, SAFFRON AIOLI, COCONUT & LIME EMULSION | 33
- EYE FILLET OF PORK W SMOKED BELLY, GRANNY SMITH APPLE, PORK CRACKLING, CELERIAC PUREE, WATERCRESS & SPICED PORK JUS | 29.5
- RACK OF LAMB W GOATS CHEESE CANOLI, CURRIED CAULIFLOWER GRILLED EGGPLANT, PUMPKIN GNOCCHI, MINT OIL, & SHALLOT CHIPS 34
- CHICKEN BREAST W CONFIT MARYLAND, BASIL, CORIANDER, CHILI, LIME, ORANGE & PINOT COMPOTE, BEETROOT RICE CRACKER, | 28.5

*Gluten free, dairy free & vegetarian options available on request*

## sides

- HOT CHIPS, AIOLI | 6.5
- GARDEN SALAD W SHERRY VINAIGRETTE | 6.5
- BEETROOT & PUMPKIN SALAD | 9
- SAUTEED SEASONAL VEGETABLES W GARLIC BUTTER | 9
- PARIS MASH (FANCY MASH POTATO) | 7