

waterfront

Summer Menu

Starters to share

Sourdough bread with olive oil, balsamic & spiced tomato relish

Italian salad with seasonal greens, tomato, onion & vinaigrette

Entree to share

Chefs antipasto platter

shaved ham, pastrami, mixed olives, roasted vegetables, frittata with caramelised onion, triple smoked ham & cheddar croquettes, bolognese arancini with roast garlic mayo & pita bread

Your choice of main

Petite sirloin 200g short cut boneless grain fed sirloin steak mb2+ with potato, slow-roasted tomato, caramelised onion & blue cheese butter & red wine jus

Catch of the Day with mash potato, cherry tomato & green olive salsa, baby herbs (gf)

Roasted lamb rump glazed pressed lamb shoulder, agro dolce spinach, pumpkin puree & lamb jus (gf)

Roast corn-fed chicken breast truffle infused polenta, crisp pancetta, wild mushroom sauce & green peas (gf)

Orecchiette with broccoli, pinenuts, chilli & creamy buffalo ricotta (v)

Margherita pizza tomato, fior di latte, buffalo mozzarella with basil leaves (v)

Gluten free pizza base \$6 extra

**** For any additional items you wish to order please refer to our a la carte menu ****