

first

soup of the day	14.5
baked truss tomato & basil crostini	10
white-bait fritters with fresh lemon and salsa verde	18
artichoke, zucchini and pecorino tartlet, mache salad	17.5
salt and pepper squid with fresh lime and housemade aioli	19
cajun spatchcock with baby corn and cucumber salad	19.5
antipasto plate white anchovies, pimentos, prosciutto, olives labna and croutes	22.5

second

pan-roasted silver dory skordalia, tomato and parsley veloute	36
grilled lamb loin haloumi, green olive and fennel salad with tzatziki	36
char-grilled ocean trout eggplant caponata and salmaniglio	36

mos green chicken curry with kumera chips and jasmine rice	29
chargrilled fillet of aged beef potato gratin, anchovy butter and red wine jus	37

chef – nick clarke**mid**

salt and pepper squid with fresh lime and housemade aioli	26
linguine with pan-fried prawns, chilli and parsley	27
paupiette of veal saltimbocca with rosemary kipflers	28
seared tuna and thai basil spaghetti with chilli, baby capers and rocket leaves	27
coopers beer battered fish of the day with shoestring fries, lemon and housemade tartare	27
farfalle with goats cheese, pinenuts spinach and marjoram	25
char-grilled baby octopus salad red peppers, parsley and tomato vinaigrette	19.5
porcini mushroom and thyme risotto with grana pandano	25

(all our pastas served with shaved parmesan)

sides

olives	6
chips	8.5
potato mash	10
steamed beans & almonds	10
tomato & bocconcini	10
rocket & parmesan	10
chicken caesar	16
bread	2.5

cold drinks

freshly squeezed orange juice	5.5
cranberry juice	5.2
apple juice, tomato juice, pineapple juice	4.9
spiced tomato juice	6
mineral water 500ml	5.3
1000ml	9.8
lemonade, coke, diet coke, soda	4.4
chinotto, limonata, pompelmo	4.9
iced tea	5.5
iced coffee	5.5
iced chocolate	5.5

hot drinks

cappuccino, flat white, caffè latte long black, short black, macchiato	3.8
decaf	4.1
double strength coffee	4.1
large coffee	4.6
hot chocolate, mocha	4.1
tea english breakfast, irish breakfast, darjeeling earl grey	3.9
herbal tea green, chamomile, peppermint, lemongrass	4.1

prices inclusive of gst

open
monday – friday 7am – 9pm
saturday and sunday 8.30am – 5pm

(02) 9241 3636

15% surcharge on Sundays and public holidays

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