

# DINNER



## WOOD FIRED

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- Stone baked bread, trio of dips, pumpkin, roasted garlic, spiced eggplant (V) | 14
- Dukkah flat bread, buffalo curd, gremolata (V) (S) | 15
- Margherita, mozzarella, heirloom tomato, basil pizza (V) | 24
- Gorgonzola pizza, fig jam, rosemary, confit potato (V) | 24
- Sopressa salami pizza, buffalo mozzarella, basil | 24

## SMALL

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- Radicchio salad, witlof, pea, buffalo mozzarella, mint, pomegranate, fig (V) (GF) | 19
- Farmhouse pork rillettes terrine, fig puree, pickles, sorrel, grilled rustic loaf | 20
- Beef tartare, yolk, caper berry, shaved bottarga, puffed rice cracker | 22
- Charred W.A octopus, romesco, smoked almond, chorizo, cured tomato (S) (N) | 28
- Hervey Bay ½ shell scallop, Nduja, toasted panko, warrigal greens, lime (S) | 24
- Artisan charcuterie board, terrine, prosciutto, salami, crisp breads, pickle | 28

## LARGE

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- Grilled Junee lamb back, grains, pea, eggplant, goats curd, truss tomato, olive | 40
- North QLD barramundi, baby gem, tomato, pancetta, garden pea, squash, mint (GF) | 38
- Black angus sirloin 300 gm, potato fondant, onion puree, scallion, jus (GF) | 46
- Pumpkin, manchego arancini, custard, asparagus, pine nut, gastrique (V) (N) (S) | 32
- Spaghetti vongole, clams, squid, heirloom tomato, capers, rocket, chilli (S) | 34
- Grilled ½ chicken, saffron, grilled vegetable, citrus, minted yoghurt, pomegranate | 34
- Pork belly, roasted apples, golden raisin, sticky port, slaw (SHARE) (GF) | 38 | 74



## SIDES

- Fries, herb salt, aioli (V) | 10
- Cheesy fries, parmesan, truffle oil, herb salt aioli (V) | 12
- Caprese salad, vine tomato, buffalo mozzarella, vino cotta, basil (V) (GF) | 12
- Zaatar roasted cauliflower, warm tahini, seeds and grains (V) | 12
- Caramelized carrot, labna, harissa, citrus, mint (V) (GF) | 10
- Spiced eggplant, almond cream, pomegranate, pistachio dukkha (V) (N) | 12
- Charred broccolini, asparagus, pea, smoked almond, sage (V) (GF) | 12

## TREATS AND CHEESES

- Trio of gelato, strawberry, chocolate, hazelnut, fruit gel, soil, pashmak (N) | 16
- Yoghurt panna cotta, citrus, saffron, honeycomb, pistachio, raspberry (GF) (N) | 16
- Warm chocolate fondant, hazelnut gelato, cacao crumb, caramel, raspberry (N) | 19
- Chocolate tiramisu mousse, crème fraiche, gold-leaf, espresso crumbs (N) | 17
- Artisan cheese board, crisp breads, quince, fig jam, baby pear, muscatel (S) | 28
- Tintenbar triple brie, cow's milk, Byron Bay N.S.W (S)
  - Charlton's choice blue, cow's milk, Vic.
  - Kris Lloyd saltbush chevre, goat's milk, Woodside S.A.

V – Vegetarian | GF – Gluten Free | N – Contains nuts | S – Denotes our signature dishes.

*Our food is prepared in a working kitchen. Please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food.*

*Therefore we are unable to guarantee that any food item is free from traces of allergens.*

*15% public holiday surcharge applies*