

Small plates to share (Dinner)

Roasted duck bao (3 pieces) \$21.90

Roasted duck, cucumber, cabbage coleslaw, hoisin mayo, chilli, coriander

Lemon pepper calamari \$18.90

Fried calamari, caper aioli, rocket

Chicken ravioli \$22.90

Chicken mousse and smoked ricotta, roasted pumpkin sauce, crispy sage

Chilli mussels \$22.90

Mussels, chilli, garlic, white wine, napoli sauce, parsley, crusty bread

WR fish taco (3 pieces) \$22.90

Crispy fried fish, corn salsa, avocado, cabbage, sriracha mayo, chilli, coriander, corn tortilla

Main

Slow braised lamb shank \$34.00

Slow braised lamb shank, creamy spinach and potato mash, sautéed greens

Slow cooked beef cheek \$34.00

Asian style slow cooked beef cheek, sweet potato puree, sautéed spinach, house made potato crisps

Veal schnitzel \$34.00

Veal schnitzel, harissa, apple, red onion and cabbage slaw

Porter house steak \$40.00

Grilled 300g porter house, sweet potato puree, chimichurri, confit burnt onion, fermented dutch carrot, bone marrow and red wine reduction

Fish of the Day \$36.90

Please ask our friendly wait staff

Pasta

Spaghetti bolognese \$29.00

Braised bolognese sauce, parmesan

Penne amatriciana \$29.00

Bacon, fresh tomato, red onion, olive, chilli & garlic, Napoli sauce

Spaghetti carbonara \$29.00

Bacon, pea, creamy white wine sauce, parmesan

Seafood Linguini \$32.00

Mussels, prawns, calamari, blue eye, olive oil, white wine, fresh tomato, chilli & garlic

Risotto

Lamb risotto	\$30.00
4 hour slow braised red wine lamb shank and tomato ragu, parmesan	
Prawns & scallops risotto	\$32.00
Grilled prawns and scallops, napoli sauce, fresh tomato, beans, chilli & garlic	
Pumpkin risotto	\$30.00
Roasted pumpkin, spinach, feta, truffle oil	

Side Dishes

Rocket & pear salad, parmesan, balsamic reduction	\$10.00
Sautéed buttered zucchini, roasted almond, feta	\$12.00
Honey glaze pumpkin, pine nut, mint yoghurt	\$12.00
Sautéed buttered asparagus, capers, boiled egg, parmesan	\$12.00
Shoestring fries	\$11.00
Bad boy fries	\$13.00