

# evening

## small plates / to share from 4pm

- garlic and mozzarella grilled sourdough **8**
- garlic, chilli and lime dusted calamari, aioli **14**
- chicken liver pate, house pickled vegetables, quince paste, grilled sourdough **18**
- 'q bar thai style ceviche' local market fish, coriander, chilli and bean shoots in iceberg cups **18**
- seared scallops, cauliflower puree, salsa verde, prosciutto crumbs **16**
- thai style fish cakes, coriander, bean shoots, chilli jam **14**
- butter poached rabbit terrine, chargrilled sourdough **18**

## larger plates from 5pm

- dhukkah crusted atlantic salmon, corn fritter, rocket, parsley and oregano salad **28**
- grilled local fish, vietnamese style rice noodle salad, nam jim dressing **24**
- linguini with prosciutto, pistachios, baby capers, crumbled gorgonzola **22**
- warm mediterranean cous cous salad, jerk chicken, preserved lemon **24**
- slow braised crispy pork belly, wok tossed greens, ginger rice **28**
- semolina gnocchi, roast baby beetroot, pear, walnuts, goats' cheese **24**
- lamb rump, rosemary and thyme pearl barley risotto, blistered cherry tomatoes **31**
- 450 gram rib eye, butter fried kipflers, grilled asparagus, salsa verde **38**
- grain fed 250 gram porterhouse, baked semolina gnocchi, sautéed brussel sprouts, house jus **33**

## for the little ones from 5pm

- 'pasta bianco' **8**
- grilled local market fish, hand cut chips **12**
- grilled chicken breast, corn fritter **12**
- sirloin, crispy kipfler potatoes, sautéed spinach **12**

## on the side

- pear, walnut and fennel salad, aioli **7**
- grilled asparagus, slivered almonds **7**
- hand cut chips, garlic and rosemary **5**
- butter fried kipfler potatoes **7**

## to finish

- lemon curd, vanilla mascarpone, pistachios, crumbled meringue **11**
- salted chocolate fondant, vanilla bean ice cream, raspberry coulis **11**
- chef's selection of cheeses, lavosh, quince paste, fresh fruit **14**