



CASUAL DINING MENU

soup du jour with freshly baked house made bread	19
rosemary & oregano marinated olives, roasted sourdough †	15
club sandwich, bacon, chicken, cheese, tomato, chips	26
salmon rilette sandwich, rocket, dill, beetroot hummus, chips	24
cherry tomato & bocconcini filled arancini balls, red pepper aioli	21
charcuterie plate with selection of cured meats marinated olives, house made bread	39
chefs selection of local and imported cheeses served with lavosh and green tomato chili jam	41

GF INDICATES DISHES THAT ARE GLUTEN FREE, NOTE; OTHER DISHES CAN BE ALTERED
GLUTEN FREE

† INDICATES DISHES THAT ARE EITHER VEGETARIAN OR PESCATARIAN

DINING HOURS 12:00PM - CLOSE OF KITCHEN