



## Dinner Menu

### Entree

Ham, Gorgonzola & rosemary pizza bread to share \$18

Housemade crispy Peking duck spring rolls with black bean & orange dipping sauce \$16

Fresh yellow fin tuna wrapped in vine leaf in a light tempura batter with Italian anchovy dipping sauce \$18

House smoked Kingfish with roasted eggplant Baba Ganouch , cucumber pickle & shaved radish \$18

Semolina dusted calamari, grilled chorizo, tempura artichokes, jamon serrano with romenescosauce & housebaked sourdough \$26 (for 2)

### Mains

Housemade potato gnocchi with seared scallops, baby peas & lemon in buerre monte sauce \$29

Housemade tagliatelle pasta with vongole clams, jamon serrano, calamari, tomato & lemon crumbs \$27

Fish of the Day Market price

Merriwa beef tenderloin fillet, truffled mushroom croquettes with buffalo mozzarella, artichoke & almond salad & tarragon creme \$38

Traditional roasted Chinese red duck with seared scallops, pickled bok choy, soba noodle & orange & star anise glaze \$38

Oxtail ravioli in red wine reduction with broad bean & orange gremolata \$37

Please advise waitstaff of any dietary requirements.  
We have a seperate vegetarian menu available.  
We have gluten free options available, please ask.