

WEEKLY SPECIALS

Shank and Shiraz 19.90 | Tuesday
Seafood Paella and Sauv Blanc 19.90 | Wednesday
Duck and Pinot 25 | Wednesday
Steak Night | Friday

NIBBLES for the table

VILLAGE STYLE CIABATTA 3pp
house baked with garlic herb butter and evoo

ROAST NUTS 5
house roasted with honey and chilli

SPANISH OLIVES 5
served warm, marinated with citrus and chilli

TRIO OF DIPS 15
beetroot, sweet potato and cashew, eggplant with grissini and flatbread

CHARCUTERIE BOARD

house selection of cured meats

15 serves two | 28 serves four

SPANISH serrano and chorizo

HUNGARIAN salami

GERMAN black forest ham

TO ACCOMPANY

pickled dill cucumbers, Nana's spicey tomato relish, Spanish manchego cheese, grissini and ciabatta

ENTREE before the main event

CALAMARI 14
semolina dusted moroccan calamari, smoked garlic aioli, wild rocket and lemon

GNOCCHI 15
wood smoked chicken breast, forest mushrooms, baby spinach and honey truffle cream

FOREST MUSHROOMS 14
oven roasted, stuffed with French brie cheese, cranberries and Italian parsley

GGFC 14
Grill and Grape fried chicken with secret spices and garlic aioli

BEETROOT SALAD 12
slow roasted baby beets, toasted hazelnuts, creamy ricotta, fennel, orange, citrus vinaigrette

LOCAL MUSSELS 15
cherry tomatoes, chilli, parsley and pinot grigio

PASTA all pasta made fresh by hand

LAND

GNOCCHI 28

wood smoked chicken, forest mushrooms, baby spinach and honey truffle cream

PAPPARDALLE 32

nine hour slow roasted lamb ragu, medley mushrooms and garden peas

RAVIOLI 30

roast duck, garden peas, chilli

OCEAN

LINGUINE 29

king prawns, spanish chorizo, heirloom tomatoes, chilli and garlic

CAPELLINI 27

mt martha mussels, sicilian tomato, chilli and parsley

RISOTTO

CHICKEN 28

moroccan spiced chicken breast, saffron, forest mushrooms, baby spinach and pine nuts

MAINS seasonal dishes

BARRAMUNDI 28

beer battered with house cut triple cooked fat chips, wild rocket and pear salad, lemon and aioli

ANGUS BEEF RIBS 30

applewood smoked ribs served with spicy slaw and rosemary and parmesan polenta chips

DUCK BREAST 34

oven roasted with braised winter cabbage, quinoa and juniper berry jus

SPANISH PAELLA 29

saffron infused rice, chicken, chorizo, garden peas, local mussels, calamari, king prawns, backyard lemons

PORK BELLY 29

apple slaw, pink lady apple stuffed with walnuts and stilton blue cheese, orange and maple glaze

MARKET FISH 29

pan seared fillet with chorizo and sweetcorn succotash, parsley and citrus vinaigrette

WAGYU BURGER 25

wagyu beef pattie, wild rocket, cheddar, aioli, spicy relish and a soft brioche bun, served with pickle and shoestring fries

PREMIUM BEEF chargrilled over smokey flames to your liking served with crispy onion rings, juniper berry jus, parsley and radish

ANGUS SCOTCH 35

300g

WAGYU RUMP 45

280g

King Prawns (3) 9

Fat Chips 3

Mushroom Sauce 3

Peppercorn Sauce 3

SIDES something to accompany

WILD ROCKET, PARMESAN, PEAR

SHOESTRING FRIES

TRIPLE COOKED FAT CHIPS

GREEN BEANS, SEASAME, PARMESAN

SAUTEED SPINACH, GARDEN PEAS AND LEMON

FIELD MUSHROOMS, PARSLEY, OREGANO