

Dinner Menu

To Share

<i>Platter of house spiced almonds, marinated olives & hand rolled grissini v</i>	12.5
<i>Homemade potted chicken liver parfait w/ cranberry jelly, fig-quince preserve, candied walnuts & cornichons served w/ homemade toasted brioche *</i>	18
<i>Charcuterie board selection of local & imported meats, RHCL country style pork terrine, RHCL chicken liver & port wine parfait, pear & raisin chutney, fig & quince preserve served w/ toasted brioche & organic sourdough</i> <i>Entrée / Main 28 / 40 + a cheese + 12</i>	
<i>Mac & cheese croquettes w/ Jalapenos, garlic aioli, bacon crumbs & soft baby herbs</i>	13.5
<i>Crispy fried soft shell prawns w/ wild fennel pollen & preserved lemon aioli gf</i>	14.5
<i>Slow braised lamb meatball, San Marzano tomato, red wine, fresh marjoram, truffle Pecorino & garlic rubbed bruschetta*</i>	18.5
<i>Orange roasted duck bruschetta, pepper agro dolce, caper berries, baby herbs & aged balsamic vinegar on sourdough toast *</i>	12.5
<i>Little tin of Italian anchovies w/ tomato & basil sorbet w/ sourdough crostini *</i>	15

Mains

<i>Tasmanian chargrilled sirloin 250gm, Cape grim, served with sautéed Italian greens, olive oil mash potato & bordelaise sauce gf</i>	32.5
<i>Pan roasted fillet of Cone Bay barramundi with salad of smoked beetroot, tricolour quinoa, heritage carrots, Woodside goats curd, watercress & sweet harissa sauce & aged balsamic vinegar gf</i>	29.5
<i>Chicken 'saltimbocca' wrapped w/ pancetta & sage, sautéed pine mushrooms, grilled asparagus, toasted walnuts, white wine & parmesan cream sauce gf</i>	28.5
<i>Crystal Bay prawns, clams & chorizo w/ fire roasted tomato & chilli sauce, fresh parsley lemon & garlic bruschetta*</i>	25.0
<i>Risotto of wild pine mushroom & seasonal mushrooms w/ spring onion, baby peas, radicchio, shaved truffle Pecorino cheese & toasted pinenuts v, gf</i> <i>+ orange roasted duck +5</i>	25.0
<i>Hand cut linguine 'allo scoglio' calamari, clams, sea bounty mussels, Crystal Bay prawns, charred tomato sauce, capers, dried chilli flakes, fresh parsley & white wine</i>	28.5

Sides

<i>Warm salad of green beans, wild rocket, cherry tomato, soft goat's feta, toasted almonds & rocket pesto v, gf</i>	10
<i>Rocket & pear salad w/ shaved fennel, toasted almonds, parmesan & balsamic dressing v, gf</i>	8
<i>Patatas bravas - spice dusted potatoes w/ chilli jam, aioli & fresh coriander v, gf</i>	9
<i>Chips served w/ garlic aioli v</i>	9