



**LUNCH/ DINNER MENU – During this period of COVID 19, we have amended our menu & discounted our prices**

Starters / Light bites/ Share

Bread & Homemade Beetroot Dip & Hummus, gfo – 10

Garlic Bread – 7      **ADD:** Parmesan -2      **ADD:** 12 month aged Serano Ham – 6

Australian Oysters (when fresh available) Natural – 3.5 Red Wine & Shallot Vinaigrette – 3.70

Antipasto Share Plate for Two: Cured meats, cheese, fig jam, olives, pears, candied walnuts, gherkins, ciabatta – 29

Seafood Share Plate for Two: Fresh oysters, smoked salmon, crumbed squid rings, garlic prawns, Marie Rose sauce, ciabatta, gfo - 38

Chili Mussels (when fresh available), crusty bread nf, df, gfo – 17

12 month Aged Serano Ham & Melon, mesculin, gf -18

Vegetarian Spring Rolls, homemade green chili chutney (4) v - 11

Prawn Cocktail, roquette & Marie Rose sauce, gf - 16

Leek & Parmesan Croquettes, creamy leek sauce - 14

Cajun Spiced Squid, aioli, lemon - 16

Fresh Seasonal Medley Tomato Salad, bocconcini, fresh herbs, Balsamic reduction, gf, dfo, v – 15.5

Something More

Pan Roasted Barramundi, sweet potato, coconut cream & chilli sauce, crispy shallot, salad, gfo - 27

ARKADY Slow Roasted Lamb Rump (served pink), roasted chat potatoes & carrots, red wine jus, mint sauce gf, nf – 29

King Prawn Risotto, preserved lemon, zucchini, chili – 28

**HARVEY BEEF** Grass-Fed Porterhouse (300g), fries, garden salad, pepper sauce gfo, dfo, nf - 28

Gnocchi, gorgonzola, mixed mushrooms, spinach, caramelized walnuts, v, gf - 24

Handmade Gluten Free Pappardelle with slow cooked beef ragu, Parmesan, gf – 25

Seafood Linguine, market fish, mussels, clams, tomato, chilli and garlic sauce, gf - 29

Grilled Moroccan Spiced Chicken, slaw & cous cous salad, mango & chilli dressing df, gfo - 26

Charred Roasted Purple Cauliflower, hummus, caramelized walnuts, pomegranate, balsamic reduction, vegan, gf, df – 23

Grilled Tasmanian Salmon, lemon butter sauce, orange, fennel & roquette salad, gf, - 29

White Salt Pulled Pork Burger ,gherkins, slaw chips & salad- 24

Fish & chips, garden salad, aioli – 24

## Pizzas (all hand stretched, served when ready)

Margherita tomato, mozzarella, basil v – 18

Wild Mushroom, tomato, mozzarella, roquette, Parmesan, v – 20

Grilled Chicken, red onion, mozzarella & capsicum- 24

BBQ meat lovers – 24

## Sides

Greens – 7

White Salt Side Salad – 8.5

Fries & Aioli 8.5

House made slaw – 8

**Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood. 100% exclusion cannot be guaranteed gf gluten free, df dairy free, vgo vegan friendly option, nfo nut free option cannot be used in conjunction with any offers or discounts \* 1% Visa/MasterCard surcharge 2% American Express surcharge**

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