



DINNER MENU

To Start

Selection of Breads | avocado butter | sweet balsamic | evoo 12

Entrée

Rogues Fried Chicken | chili maple | pickle onions | jalapeno emulsion 19.5 GF

Crispy Cauliflower | textures of beetroot | crispy curry leaves | truffle salt 18 GF, VE

Tempura Squid Tentacles | wasabi mayo | burnt lemon | fennel 20.9

Baby Back Ribs | sweet & sticky bbq sauce | house slaw | toasted sesame 19.9

Mains

Pork Schnitzel | crispy panko crumbs | roasted new potatoes | seasonal vegetables | green peppercorn and lemon sauce | baby leaves | apple chutney 37.5

Silere Lamb Rump | beetroot hummus | broccoli | eggplant pickle | chermoula | dukkah 39.5 GF, DF

250gms Sirloin | roasted new potatoes | seasonal vegetables | salsa criolla | avocado butter | choice of green peppercorn sauce or red wine reduction jus 42.9 GF

Confit Duck Leg | carrot & orange puree | baby carrots | brussel sprouts | blackberry | hazelnut picada 39 GF, DF

Catch of the day | ask your server or refer at our daily special board 37.9

Pappardelle | tomato basil | spinach | pecorino | hazelnut pangrattato | truffle essence 30

Sides

Polenta fries, jalapeno mayo 12

Roasted baby carrots, chermoula, dukkah 12

Green Salad, fennel, pear, balsamic, truffle oil 11

Fries, jalapeno mayo 10

V – Vegetarian / VE – Vegan / GF – Gluten Free / DF – Dairy Free / GFA – Gluten Free Option Available