

# summer DINNER

friday & saturday nights

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## something to share

mezzé. 1900

marinated beets, mixed olives, pancetta, sopressa,  
pickles, merediths goats feta, marinated mushrooms and greek pita

mixed dumplings/ pork or veg. 1200  
with soy green chilli dipping sauce

salt & pepper squid, w/ lemon mayo. 1400

diggies seafood taster. 2200

sydney rock oysters, garlic baby octopus, scallops & salt and pepper squid

fresh ravioli of prawn and blue swimmer crab, sage beurre noisette. 1300

house smoked ocean trout croquettes w/ watercress & goats feta salad. 1400

## main

steak frités, (butchers recommendation) with handcut chips.  
(salad optional)

five spice pork belly with seared scallops, apple slaw salad and jus. 2700

cassia & hickory smoked lamb backstrap. 2900  
with potato galette, asparagus, horseradish and jus

fresh angel hair pasta with sambal morten bay bug and pancetta. 2600  
snow peas and shaved parmesan

fish of the day (blackboard special)

vegetable green curry. 2300  
with tofu, pumpkin and vermicelli noodles

## on the side

hand cut chips with aioli. 700

capresé salad. 1350

shaved zucchini, mint and feta salad. 1300

herbed garden salad. 850

## sweet

(please ask your waiter or check the boards for the evenings sweets)

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**need to know.** byo. wine only. corkage \$10 per bottle/ cakeage \$1 per person/ no bill splitting.

**functions:** breakfast, lunch & cocktail. see website for more details  
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