



### Starters

- spicy salt & pepper squid with chilli soy \$15
- seared scallops w avocado, sweet peppers, cucumber & tomato coulis \$16
- bulgarian sheeps feta & leek tart with cherry tomato salad & balsamic glaze \$15
- sugar cured ocean trout w roasted nori custard, sea urchin & ginger emulsion \$16
- tea smoked duck salad with green mango, baby coconut, coriander & chilli \$16
- spaghettini with chorizo, prawns, lemon, pinenuts & basil pesto \$16/21

### Mains

- carnaroli risotto with baby beetroots, goat's curd, zucchini flowers & organic olive oil \$21
- selah fish & chips: flathead fillets in spicy yeast batter, hand cut chips \$21
- vegetarian tasting plate- spinach kofta in yoghurt sauce, spiced eggplant, rice & quinoa \$26
- barramundi fillet w kipfler potato, fennel & grapefruit salad, cress & aioli \$28
- pressed boneless chicken in master stock, black sticky rice, shitake mushroom & shallot \$28
- harissa spiced lamb rump, eggplant relish, red pepper, mint & organic quinoa salad \$28
- king island scotch fillet w potato & caramelised onion pie, roasted vine ripened tomatoes \$29

### Sides

- mixed leaf salad \$6.5
- rocket & parmesan salad \$7.5
- sautéed green beans, macadamia butter \$7.5
- hand-cut chips \$6.5
- garlic bread \$4
- sourdough bread/olive oil & balsamic \$2.5

### Desserts

- baked belgian chocolate fondant, chocolate sorbet, candied orange & biscotti \$12
- vanilla & spice poached ricotta dumplings w carrot puree and crushed pistachios \$12
- crème caramel w caramelised peach & macadamia crumble \$12
- coconut sorbet with meringue & summer berries
- selection of imported & local cheeses w muscatels & lavosh \$16