



DINNER

SHARE

Maple & Harissa Chicken Wings, Tabbouleh (4)	14
Pan-Fried Mushrooms , Red Wine, Thyme, Sourdough Toast	10
Fried Squid Garlic & Parsley	14
Dips House Duo of Dips, Sourdough	10
Charcuterie Board	25
Cured & Smoked Meats, Pickled Vegetables, Quince, Marinated Olives	

ENTRÉE

Beetroot Cured Salmon (gf, df)	23
Avocado, Radish, Crispy Capers	
Truffled Mushroom Arancini	18
Parmesan Cream, Rocket	
Crispy Calamari Salad (gf, df)	22
Wombok, Snowpea Sprouts, Papaya, Red Onion, Mint, Coriander, Chilli Caramel Sauce	
Roast Pumpkin (gfo)	18
Garlic Croutons, Broccolini, Hazelnuts, Beetroot Chips, Wild Rice, Maple Dressing	

SUBSTANTIAL

Braised Beef Short Rib (gf)	30
Mashed Potato, Honey Carrot Puree, Char-Grilled Porcini, Crispy Leeks, Jus	
Pan Seared Fish Of The Day (gf)	28
Warm Potato Salad, Baby Spinach Velouté	
Mushroom Risotto (gf)	22 26
Goats Curd, Spinach, Parmesan Crisp, Herbs	
Maple Glazed Roast Chicken Breast (gf, df)	29
Caramelised Root Vegetables, Braised Kale, Mustard Jus	

SIDES

Green Beans Preserved Lemon, Almonds	Garden Salad House Dressing	8
Mashed Potato Potato Crisps	Fries Aioli	

DESSERT

Malt Pier Brownie	13 ea
Parfait, Chocolate Ganache, Hazelnut Praline, Salted Caramel Pearls	
Sticky Date Pudding	
Butterscotch Sauce, Tuille, Vanilla Bean Ice Cream	
Selection Of Cheeses	
40g Serves, Lavosh, Fresh Pear, Quince gfo	
1 Cheese	15
3 Cheeses	25

Wednesday
 BYO Wine (\$10 Corkage per bottle)

Thursday
 20% locals discount for 4006 Residents

Friday & Saturday
 Chefs Choice Menu
 2 Course \$39 | 3 Course \$49