



Available until 9.30 pm

Raciones

Garden salad of mixed leaves, tomato, cucumber, radish, red onion & a red wine vinaigrette	15.5
Roasted pumpkin salad with caramelised onion, feta, pine nuts, basil & a pomegranate dressing	19.5
House smoked field mushrooms with cauliflower puree, truffle oil & roasted almond flakes	19.5
WA octopus marinated with sumac, chilli & oregano served with local popcorn shoots & lemon	18.0
Dukkah crusted chicken liver pâté with house pickles & char grilled bread	16.0
Grilled harissa & maple syrup chicken pieces with Persian slaw, chilli fries & a yoghurt dressing	26.0
Fennel & rosemary roasted pork belly with sauerkraut & house grain mustard	19.5
Slow cooked lamb ribs with a pomegranate mojo reduction, soused cucumber & sweet potato chips	28.0
Weekly special showcasing local beef and buffalo from Eva Valley Meats (NT)	POA
Trio of cheese with dried apricots, pistachios, water crackers & grilled bread	23.0

Mains

Mediterranean vegetable & haloumi stack with a spicy bean ragout	29.0
Spanish seafood hotpot of NT prawns, NT barramundi, scallops, tomato, white wine, capsicum & onion	39.0
Tagine of the day served with cous cous & grilled bread	32.5
Wild caught NT barramundi fillet with a pistachio crust, green mojo sauce, basil oil & saffron kipfler potatoes	35.0
Dukkah crusted eye fillet of beef (250 gm) on a sweet potato mash with a bone marrow & red wine reduction	44.5