



## Dinner Share Plates

*Our share plates are small dishes designed to share; we recommend 3 dishes p.p*

### SHARE PLATES

Parafield marinated olives *	8
Half dozen Bateman's Bay Appellation oysters   mignonette dressing (6) *	21
Crispy polenta chips   grated Parmesan   tomato relish (5) (v)*	13
Miso glazed sweet potato   chives (v) *	14
Housemade ricotta   rosemary focaccia   Parnell honey (v)	14
Wild mushroom arancini   garlic mayo   grated parmesan (v) (4)	14
Tempura local fish tacos   lettuce   jalapeno mayo (2) *	14
Tempura flathead lollypops   smoked BBQ sauce (6)	14
Chicken dumplings   black vinegar sauce (6)	14
Tempura zucchini flowers   ricotta smoked mozzarella   truffle honey (2) (v)	15
Chicken satay skewers   crispy shallots   lime (3) *	15
Chorizo quesadillas   mozzarella   roasted tomato salsa (3)	15
Peking duck spring rolls   plum sauce (3)	15
Char-grilled lamb skewers   grilled lemon (3) *	15
Salmon ceviche   bbq corn   shallots   chilli lime dressing   corn chips *	16
Fresh local salt + pepper calamari   garlic aoli	16
Duck breast pancakes   hoi sin sauce   cucumber   shallot (4)	16
Local swordfish sashimi   wasabi   soy ginger *	18
Burrata cheese   tomato jam   grilled bread	20

### DESSERT

Vanilla pannacotta   fresh mango   almond crumbs *	12
White chocolate mousse   banana caramel *	12
Sticky date pudding   toffee sauce   vanilla bean cream	12

### CHEESE (for 2 pax)

Your selection of two cheeses (below), toasted organic fruit bread & preserve: <i>Hunter Belle Triple Cream   Black Wax Cheddar   Tilba Blue   Goat's</i>	20
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### KIDS

Cheesy Pizza   Crispy Chicken & Chips	12
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Gluten Free \* (or can be adjusted to be G.F) | Fully Licensed (No BYO) | Covid Safe | 10% Sunday Surcharge

*NOTE- Our Lunch and Dinner Menus are tweaked and altered weekly due the market availability and seasonal variation... This menu is an example of what will be available on the day of your reservation.*