

**Boston Bay Roast Suckling Berkshire Pig Feast** (gf) 2 course lunch 58pp  
with all the trimmings, carved at the table (min 10 guest/24hrs notice) 3 course 80pp

**4 Course Share Tasting Menu** 75pp

Our chefs have designed this progressive menu for sharing between friends, family & colleagues. Highlighting signature dishes from the á la carte menu.

**Freshly Baked in-house Bread**, salted butter 2pp

## Smaller

**'Charcuterie Board'** cured meats, pickles, house-made bread (df) 28

**Dutch Beef Croquettes**, dijon (3) 14

**Locally farmed Crocodile** spring roll, seasoned with herbaceous native lemon myrtle and topped with green mango salsa (2) 16

**Salad of Local Watermelon**, fennel, orange, goats cheese, red onion, rocket, mint & pomegranate molasses (v|gf) 17

**Iceberg Heart Salad**, crispy speck, shaved parmesan, croutons, soft egg, anchovies, Caesar dressing 19

**Beef Carpaccio**, rocket, shaved parmesan, crispy capers, truffle aioli, grilled flat bread 21

**Gin-cured Atlantic Salmon**, lemon crème fraiche, flying fish roe, nori, fennel, lemon dill dressing (gf) 22

**Local wood-grilled Squid**, chipotle chilli aioli (gf) 25

**Wood-grilled Pork Belly**, Ras el hanout spiced carrot, dates and pistachio 18

**Sauté Broccoli, Swiss Chard, Brussel Sprouts**, (GREAT TO SHARE AS A SIDE) olive oil, garlic, smoky paprika dressing (gf/vegan) 16

## Sides

Crispy potatoes, Szechwan salt (gf/df) 9 Shoestring fries (gf/df) 9

Green Leaf salad, tomato, red onion (gf/df) 9

## Larger

**Pastas**, made fresh daily by our Chefs (gluten free option available)

*Casarecce*, pea puree, peas, spinach, parmesan (v) 26

*Fettuccine*, pork bolognaise, parmesan 29

*Squid Ink Tagliatelle*, white wine sauce, sautéed prawns, squid, chilli 36

*Rigatoni*, NT Barra, white wine sauce, aroma fennel, garlic, cherry tomato 33

**Territory Pumpkin** roasted with rosemary and paprika, flat mushroom, garden salad, pinenuts, pepitas, sage (vegan/gf) 26

**Slow cooked Territory Brahman Beef Pot Roast**, sour cream, crispy potatoes, grilled bread 31

**Crispy Skin Pork Belly**, daikon, apple red cabbage, cos lettuce salad with honey grain mustard dressing and chick pea puree (gf/df) 37

**Crispy Skin Humpty Doo Barramundi fillet**, broccoli, crispy caper, pesto, lemon (gf) 38

**Seafood Platter to Share** – roasted prawns, Gin cured salmon, Humpty Doo Barramundi fillet, wood grilled squid, tartare - choice of two sides 99

## Wood Grill

**Beef Burger**, Swiss cheese, speck, pickles, lettuce, tomato, onion jam, with fried onion rings 23

**Szechwan Peppered Quail**, salad of Asian herbs, chilli, cucumber and orange, Ponzo dressing (gf) 35

**Steak Frites**, béarnaise sauce (gf) 34

**250g Porterhouse**, broccolini, jus (gf/df) 40

**300g Scotch Fillet**, bone marrow, jus (gf/df) 48

**400g Dry Aged Beef**, sauté greens. We hang, dry age and portion the beef at the butchery in Parap for a minimum of 50 days. 60

**Whole Local Snapper**, garden salad, lemon (gf/df) 40

Please be aware public holidays will incur a 15% surcharge

**NO SEPARATE ACCOUNTS, NO BYO - THANK YOU**

Group Bookings Welcome