

[public.]

Bar & Eatery

Dinner Menu
5pm till late.

While you wait.

- Warm Olives**, in a zesty marinade with chilli and fennel seeds. *GF V* \$7
- Bread selection** with a rosemary chutney, rocket and feta spread and Franceno olive oil. *V* \$9
- Antipasto for two**, an assortment from the kitchen. \$24

Entree

- Soup of the Day**, ask our wait staff. \$10
- Salt and pepper squid** with double garlic crème. *GF* \$16
- Trè Fromagè portobello mushroom**, with a panko and pistachio crust on a bed of rocket salad. *V* \$17
- Green lip mussels** with a garlic, ginger and coriander velouté served with chargrilled bread. *GF (gluten free bread available)* \$18
- Grilled Zany Zeus Halloumi** with semi dried tomatoes, bruschetta, rocket and pomegranate molasses. *V* \$19

Mains

- Aubergine Parcel** filled with portobello mushroom and garlic braised spinach, rocket salad and a tomato concassè. *GF V* \$23
- Pasta of the day**, ask our wait staff. \$24
- Grilled Chicken breast** with oven roasted potatoes, pumpkin, spinach, olives, feta, capiscum and zucchini. \$26
- Jambalaya**, a [public.] staple. Chicken, spicy andouille sausage, prawn and long grain rice cooked in a rich tomato sauce. *GF* \$26
- Braised pork scotch fillet** on autumn vegetable polenta with sweet apple reduction. *GF* \$27
- Fish of the day**, ask our wait staff. \$28
- Wild venison sausage** with black pudding, whipped mash and a smokey merlot jus. \$28
- 200g Angus eye fillet** with crushed gourmet potatoes, portobello mushroom, green beans and merlot jus. *GF* \$29
- 350g OP Beef Rib** with savoury potatoes, brussel sprouts, pearl onions and roast garlic. *GF* \$30
- Tasting Plate for two**, an assortment from the kitchen. \$46

Autumn vegetables. \$9
Crisp green beans. \$6

Bar snack menu available

Roasted gourmet potatoes. \$9
Rocket and shaved parmesan salad. \$6

All chicken is free range / corn fed

Beer battered fries with garlic cremè. \$9
Curly fries with garlic cremè. \$9

GF = Gluten free, V= Vegetarian