



BREAD & DIPS

charcoal pita bread, olive oil, pumpkin hummus, spiced capsicum, baba ganoush	NF/DF/V/VG	24
pumpkin hummus	NF/DF/GF/V/VG	6
baba ganoush		6
spiced capsicum	DF/V/VG	6
mint yogurt	NF/GF/V	6

ANTIPASTI



marinated olives	GF/NF/DF/V/VG	12
heirloom cherry tomato, bocconcini, herb oil	GF/NF/V	14
marinated artichokes	GF/NF/DF/V/VG	14
charred zucchini	GF/NF/DF/V/VG	14
roasted capsicum	GF/NF/DF/V/VG	14
burrata, herb oil	GF/NF/V	18
mortadella	GF/DF/NF	15
wagyu bresaola	GF/NF/DF	19
jamón serrano	GF/NF/DF	19
hungarian salami	GF/NF/DF	17
serrano wrapped melon	GF/NF/DF	14

antipasti board choose any 6 above items		90

This menu is designed to be shared. Plates will come out when ready.

LIGHT PLATES



1/2 dozen oysters, pomegranate molasses, red wine vinegar, olive oil	GF/DF/NF	40
croquetas de jamon, paprika spiced aioli, parmesan, serrano		24
falafel, tahini sauce	DF/V/VG	18
reef fish ceviche, coconut cream, red pepper, pickled red onion, chickpeas		28
fried cauliflower, romesco	DF/V	18
lamb kofta, mint yoghurt		20
tuna crudo, tomato salsa, avocado mousse, caramelised lemon	GF/NF	28
seared scallops, cauliflower puree, crispy jamon, fried capers		28

LAND



portoro 400g sirloin, bone marrow sauce, garden leaves, caramelised lemon	GF/NF/DF	90
slow cooked lamb shoulder, mint yoghurt, lemon	NF/DF	135
seared chicken, caper dressing, radicchio	GF/NF	38
sautéed gnocchi, artichoke, charred zucchini & roasted pepper sauce	GF/NF/DF/V/VG	36
lamb ragu, orecchiette, grana padano, herbed breadcrumb	NF/GF OPTIONAL	40

SEA



reef fish, mediterranean tapenade, tabbouleh, grilled lemon	DF/NF	48
barramundi, nduja butter, garden leaves	GF/NF	45
prawn linguini, confit garlic, chilli, sundried tomatoes	NF/DF/GF OPTIONAL	45

SIDES

garden salad, tomato, chickpea, cucumber, spanish onion, lemon dressing	GF/NF/DF/V/VG	18
greek salad, tomato, cucumber, spanish onion, kalamata olives, feta, lemon dressing	GF/NF/V	18
crispy fried brussel sprouts, olive oil, confit garlic, spanish onion, pine nuts, grana padano, balsamic reduction	GF	18
roast potatoes	DF/V/VG	15
fries, paprika salt, aioli	DF/V	15
charred corn ribs (6), nduja butter, grana padano	NF	16
charred broccolini, parmesan	GF/NF/V	18

SWEETS

crema catalana, orange, cinnamon, vanilla, mint, seasonal fruit	GF/NF	28
churros (6), chocolate ganache, cinnamon sugar, butterscotch, strawberries		28
baked cheesecake, passionfruit coulis, chantilly		19
affogato, fresh espresso, hazelnut praline, vanilla ice cream, frangelico	GF/V	25
artisan sorbet and gelato		7.5
<i>please ask for daily selection</i>		



KIDS

<i>meal includes soft drink and ice cream</i>		25
napoli pasta, parmesan	NF/V/GF OPTIONAL	
grilled chicken, chips	DF/GF OPTIONAL	
battered flathead tails, chips		

V - Vegetarian, VG - Vegan, GF - Gluten free, NF - Nut free, DF - Dairy free

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Please note a 10% surcharge applies on sundays and 15% on public holidays. A non-refundable 1.25% surcharge (inclusive of any applicable sunday and public holiday surcharge) applies for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS upon your request to our staff. Once requested, please insert your card and select 'savings' or 'cheque'.

CHARGRILLED SKEWER PLATTER

- charcoal pita bread, tabbouleh, turkish cabbage, tzatziki 28
- add:**
- garlic chicken 13
- chermoula lamb 15
- vegetable 10

ANTIPASTI



- marinated olives GF/NF/DF/VVG 12
- heirloom cherry tomato, bocconcini, herb oil GF/NF/V 14
- marinated artichokes GF/NF/DF/VVG 14
- charred zucchini GF/NF/DF/VVG 14
- roasted capsicum GF/NF/DF/VVG 14
- burrata, herb oil GF/NF/V 18
- mortadella GF/DF/NF 15
- wagyu bresaola GF/NF/DF 19
- jamon serrano GF/NF/DF 19
- hungarian salami GF/NF/DF 17
- serrano wrapped melon GF/NF/DF 14
- antipasti board choose any 6 above items 90



LIGHT PLATES

- charcoal pita bread, olive oil, pumpkin hummus, spiced capsicum, baba ganoush NF/DF/V/VG 24
- 1/2 dozen oysters, pomegranate molasses, red wine vinegar, olive oil GF/DF/NF 40
- croquetas de jamon, paprika spiced aioli, parmesan, serrano 24
- fresh peeled prawns, house made cocktail sauce, charred lemon GF 38
- gazpacho, green apple, olive oil, toasted croutons NF/DF 19

LAND



- portoro 400g sirloin, bone marrow sauce, garden leaves, caramelised lemon GF/NF/DF 90
- marinated pork cutlet, pomegranate, green beans, thyme, parsley, red wine vinegar, olive oil GF/NF/DF 45
- caramelised pumpkin, chermoula and cous cous, chilli, capsicum, coriander, spinach, garlic, cumin, lemon DF/NF/V/VG 29

SEA



- reef fish, mediterranean tapenade, tabbouleh, grilled lemon GF/NF 48
- chilli fennel mussels, coriander, confit garlic, capsicum, tomato, white wine, black olives, olive oil, toasted crostini DF/NF 38

SIDES

- crispy fried brussel sprouts, olive oil, confit garlic, spanish onion, pine nuts, grana padano, balsamic reduction GF 18
- fries, paprika salt, aioli DF/V 15
- charred corn ribs (6), nduja butter, grana padano NF 16

SALADS

- mediterranean salad, charred corn, heirloom tomato, red chilli, mango, black wild rice, rocket, coriander, spanish onion, avocado, charred pineapple, coconut lime dressing GF/DF/NF/V/VG 26
- falafel salad, tomato, cucumber, spanish onion, black olives, mixed leaf lettuce, lemon tahini dressing DF 26
- watermelon & feta, onion, red wine vinegar, shredded mint, persian feta, herb oil GF/NF 18

SWEETS

- baklava, pistachio, walnut, almond, cinnamon, lemon juice, honey 18
- crema catalana, orange, cinnamon, vanilla, mint, seasonal fruit GF/NF 28
- churros (6), chocolate ganache, cinnamon sugar, butterscotch, strawberries 28
- affogato, fresh espresso, hazelnut praline, vanilla ice cream, frangelico GF/V 25
- artisan sorbet and gelato
please ask for daily selection 7.5



KIDS

- meal includes soft drink and ice cream 25
- napoli pasta, parmesan NF/V/GF OPTIONAL
- grilled chicken, chips DF/GF OPTIONAL
- battered flathead tails, chips

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TAKEAWAY MENU

Available from 5.00pm - 8.30pm

BREAD & DIPS



charcoal pita bread (3 serves) NF/DF/V/VG	10
pumpkin hummus NF/DF/GF/V/VG	6
baba ganoush	6
mint yogurt NF/GF/V	6



LIGHT PLATES

falafel, tahini sauce DF/V/VG	18
fried cauliflower, romesco DF/V	18
lamb kofta, mint yoghurt	20

LAND



seared chicken, caper dressing, radicchio GF/NF	38
sautéed gnocchi, artichoke, charred zucchini & roasted pepper sauce GF/NF/DF/V/VG	36
lamb ragu, orecchiette, grana padano, herbed breadcrumb NF/GF OPTIONAL	40

SEA



prawn linguini, confit garlic, chilli, sundried tomatoes NF/DF/GF OPTIONAL	45
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SIDES

garden salad, tomato, chickpea, cucumber, spanish onion, lemon dressing GF/NF/DF/V/VG	18
greek salad, tomato, cucumber, spanish onion, kalamata olives, feta, lemon dressing GF/NF/V	18
charred corn ribs (6), nduja butter, grana padano NF	16
fries, paprika salt, aioli DF/V	15



SCAN TO ORDER

You will receive a notification when your order is ready.

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