IN & OUT $45 per head

Includes

A HOUSE WINE / HOUSE BEER / SOFT DRINK

(sparkling, rose, white, red)

60 min sitting - ORDERS IN BEFORE 6 PM

Natural oysters, Lemon (9)

Grilled Oysters, Garlic & Parsley Butter, Parmesan (8)

Tempura Whiting, Fennel, Rocket, Apple & Walnut Salad, Citrus Dressing GF DF

Grilled King Prawns, Garlic Chilli Butter (3) GF

Corned Beef, Mash, Mustard Sauce GF

Spicy Beef & Chorizo Meatballs, Tzatziki, Pomodoro (5)

Eggplant Parmigiana, Rocket Leaves, Grilled Lemon V

Zatar Roasted Cauliflower, Baba Gnanoush, Coconut Labneh, Gremolata, Pistachio Praline V GF

Penne Pasta, Wagyu Shin Ragu

Slow Cooked Lamb Shoulder, Ratatouille, Mint & Tzatziki

Duck Maryland in a Star Anise Confit, Lentils, Borlotti Bean Puree GF

Cajun Chicken Maryland, Cous-Cous GF

Steak Frittes 250gm, Café De Paris Butter, Red Wine Jus

UPGRADE add $10

Market Fish of the Day

200gm Beef Fillet, Chat Potatoes, Red Wine Jus

Chargrilled Pork Cutlet, Buttered Mash, Roast Apple, Pork Jus

Prawn Linguine, Garlic & Truffle Butter

ADD SIDES

Fries 10, Leaf Salad 10, Mash 14,

Fennel, Rocket, Apple & Walnut Salad, Citrus Dressing 15

ADD A DESSERT 12

Basque Cheesecake, Dulce De Leche, Candied Pecans, Amaretto Crème GF

Flourless Chocolate Torte, Raspberry Coulis, Fresh Cream GF

This Menu cannot be used in conjunction with any other offers or special / Gift vouchers cannot be used with In & Out Menu

CARD SURCHARGES APPLY on all transactions 10% SURCHARGE SATURDAY & SUNDAY / 10% PUBLIC HOLIDAY MENU & PRICES SUBJECT TO CHANGE WITHOUT NOTICE

V– Vegetarian VO– Vegan or Vegetarian Option GF– Gluten Free DF– Dairy Free GFO– Option for Gluten Free DFO– Option for Dairy free

WE DO NOT SPLIT BILLS BUT HAPPY TO TAKE MULTIPLE PAYMENTS

please discuss with the staff if you have dietary requirements

MUST BE ORDERED BEFORE 6 PM THURSDAY TO SUNDAY