

Meat

Chinese spiced pork belly w/
spring onion pancakes, hoison,
sriracha & peanuts Df
\$17.00

Grilled sirloin w/ mustard salsa
& red wine jus Gf,Df
\$23.00

Crispy fried chicken w/ kinchi
mayo & sesame
\$16.00

Spiced pulled lamb sliders w/
crunchy slaw, tzatziki & grilled
cheese
\$18.00

Fish

Seared sesame crusted tuna w/
pickled vege, crispy rice paper &
Malaysian dressing Df
\$19.00

Chilli salted calamari w/
coriander & lime dressing &
spring onion Gf,Df
\$18.00

Vege

Sauteed heirloom mushrooms w/
ricotta, walnuts & herbs V,Gf
\$14.00

Tempura battered cauli, crispy
seaweed, soy & ponzu dip V,Vg,Df
\$15.00

Roast pumpkin & spinach arancini
w/ feta & sundried tomato pesto V
\$16.00

Sides & Share

Polenta chips w/ parmesan & lemon
paprika aioli V
\$10.00

Golden roasted agria potatoes w/
rosemary thyme salt & citrus
creme fraiche V
\$8.00

Roquette, pear & parmesan salad
w/ balsamic V,Gf
\$12.00



Dessert

Whittaker's gooey chocolate pudding, brandy anglaise & vanilla bean ice-cream V

\$17.00

Churros w/ dulce de leche V

\$14.00

Spiced poached pear w/ macadamia crumble & lemon marscapone V

\$14.00

Affogato, Duck Island Vanilla bean icecream, coffee

\$12.50

Add liqueur \$17.50

Cheese

Over the Moon cheese board w/ house made relish, fresh fruits, nuts & a selection of crackers

Choice of: creamy blue, triple cream brie, red planet

\$25.00 for 2

\$35.00 all 3

Perfect with Cheese

Taylor's Special Tawny Port

\$12.00

Coffee

Baileys Coffee

\$12.00

Irish Coffee

\$13.00

Long Black

\$4.00

Flat white, cappuccino

\$4.50

Latte, Mochaccino, Hot Chocolate

\$5.50

Add a shot Vanilla, Caramel, Hazelnut

\$0.50

