

ALL DAY DINING MENU

SMALL DISHES

Garlic bread 12

Mustard & cheese bread 12

Pacific oyster with vinaigrette 5

Kilpatrick oyster 6

Marinated manzanillo olives in citrus zest with chilli and herbs 12

Whipped cod roe with Turkish bread 15

Corn & manchego cheese croquette (2) 12

Crumbed lambs brains with romesco, rosti and aioli 18

Salt & pepper calamari, garlic lemon white beans & rocket salad 18/30

Panko crumbed portobello mushroom schnitzel served with romesco, a zesty cabbage & herb slaw and chat potatoes 18/28

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LARGE DISHES

Buttermilk poached chicken, beetroot & goats curd puree, spring greens salad with wild rice, sesame & burnt orange vinaigrette 34

Prawn linguine in a tomato sugo with chilli, parsley & fresh lemon 38

Beef cheek in red wine, pumpkin puree, dutch carrots and burnt butter & fennel salad 36

Fresh King George fried whiting, chips, house salad, lemon & homemade tartare sauce 38

Sawyers hand crumbed classic chicken parmigiana w/ sugo, smoked ham, & cheddar cheese, chips and salad 32