NAUTICA

SMALLS

Burrata, chorizo, olives, capers, roast capsicum sour dough 19.5 Seared barramundi with green Sri Lankan curry 20 House smoked salmon with soft poached egg, truffle ricotta 19.5 Black pepper calamari, lemon aioli, wild rocket 18 Saffron, pea and parmesan croquettes, aioli 16 Roast chicken, soba noodles & miso soup 18.5 Pulled pork slider, chipotle coleslaw, smoked cheddar cheese 17 Antipasto of cured meats, cheese, grissini, pickles 19.5

Jarge PLATES

200g eye fillet with buttery potatoes, onion jam and red wine jus 55
Confit of duck, celeriac, savoy cabbage, pickled red onion, juniper 39.5
Hand rolled gnocchi with bolognaise ragu 32.5
Salmon, chat potatoes, peas, beans, dill, capers and lemon 39.5
Pork schnitzel with caper and seeded mustard, rocket, pear, parmesan 35
Roast lamb rump, chat potatoes, heirloom carrots, parsnips, rosemary 39.5
Saffron risotto with prawns, parsley and parmesan 34.5
Baked field mushrooms, Jerusalem artichokes, kale, pickled shallots and hazelnuts 29.5

SIDES

French fries, aioli 10 Green beans, almonds 10 Baby cos, Parmesan and garlic 10 Polenta chips 10

SOMETHING Sweet

Apple crumble, guinoa and vanilla ice cream 14

Vanilla crème brûlée, with salted caramel ice cream 14 Strawberry and chocolate panna cotta with maple berries and raspberry sorbet 14 Peanut butter parfait, honeycomb 14

Ice cream sundae, three scoops, wafers and biscuits 12 Cheese - please ask your waiter for today's selection 8 per pce



