

ALL DAY DINING

## ALL DAY DINING

Mon - Fri 1pm -10pm

Sat - Sun 12pm - 10pm

### SNACK

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| Native oyster, shallot & finger lime vinegar, bush pepper                      | 7 ea |
| Edamame, nori salt                                                             | 12   |
| Marinated olives                                                               | 10   |
| Shoestring fries, chilli salt, garlic aioli                                    | 12   |
| Jackalope club sandwich, chicken, bacon, egg, Caesar dressing                  | 22   |
| Burrata brushetta, heirloom tomato, red onion, basil                           | 26   |
| Chicken skewers, cashew satay, sesame, curry leaf                              | 26   |
| Crab roll, brioche bun, dill mayo, potato chips                                | 36   |
| Baked Amore Stella Alpina Brie, honey & thyme, ciabatta, green tomato chutney  | 34   |
| Selection of 3 local cheese, dried fruits, candied pecan, quince paste, lavosh | 35   |
| Salumi selection, guindillas, cornichons, croutons                             | 35   |

### SUBSTANTIAL

|                                                                                |       |
|--------------------------------------------------------------------------------|-------|
| Korean fried chicken, choice of garlic soy or gochujang sauce                  | 20/32 |
| Salmon poke bowl, farro pickles, edamame, avocado, yuzu vinaigrette            | 35    |
| Cheeseburger, sesame bun, pickles, shoestring fries                            | 36    |
| (Double up, add patty \$12)                                                    |       |
| Fable mushroom burger, tomato relish, red onion, shoestring fries              | 36    |
| Pork & fennel seed ragu, rigatoni, Main ridge dairy caprinella                 | 36    |
| Char-grilled porterhouse 220g, potato gratin, peppercorn sauce, oak leaf salad | 60    |

### SWEET

|                                                  |    |
|--------------------------------------------------|----|
| Churros, cinnamon sugar, dark chocolate fondue   | 18 |
| Chocolate fondant, vanilla ice cream, cocoa nibs | 18 |

## SCROPPINO & FORTALEZA

|                                               |    |
|-----------------------------------------------|----|
| Fortaleza / Coconut sorbet / lime / Sparkling | 20 |
|-----------------------------------------------|----|

## CLASSIC COCKTAILS

|                                                                                    |    |
|------------------------------------------------------------------------------------|----|
| Curatif: Espresso martini, Amaretto sour                                           | 23 |
| Loro's olive martini: gin, extra virgin olive oil, dry vermouth                    | 25 |
| Bizzarro x PS40 strawberry and yuzu spritz, Strawberry shrub, Riverland yuzu, mint | 23 |

## SIGNATURE COCKTAILS

|                                                                                                                 |    |
|-----------------------------------------------------------------------------------------------------------------|----|
| MAI THYME : Ketel One, Amaretto, Earl Grey, Lime, Mango Yogurt ( Clarified)                                     | 25 |
| SUMMER SPRITZ: House Peach liquor, Rare Hare Sparkling Wine, Soda Water<br>( Add Peach Sorbet or Champagne \$5) | 25 |

## SPIRITS

|                            |    |
|----------------------------|----|
| Ketel One vodka            | 14 |
| Tanqueray gin              | 14 |
| Bulleit bourbon            | 14 |
| Johnnie Walker Black Label | 14 |
| Plantation                 | 14 |
| Espolon tequila            | 14 |

## MOCKTAILS

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| Jasmin Mocktail: Apple Juice, Jasmin, Lime Cordial                      | 15 |
| Rose Ruby: Hibiscus tea, Strawberries Gum Syrup, Rose Water, Soda Water | 15 |

## BEER AND CIDER

|                                |    |
|--------------------------------|----|
| Mr Little apple cider          | 12 |
| Heaps Normal non-alcoholic XPA | 10 |
| Tar Barrel pale ale            | 13 |
| Tar Barrel IPA                 | 13 |
| Tar Barrel Watt lager          | 13 |

| W I N E                   | GLS / BTL |
|---------------------------|-----------|
| NV Moet & Chandon brut    | 150       |
| Rare Hare sparkling       | 18/85     |
| LL Vineyard chardonnay    | 20/85     |
| LL Vineyard pinot noir    | 20/85     |
| Rare Hare shiraz grenache | 15/65     |
| Rare Hare rosé            | 15/60     |
| Rare Hare pinot gris      | 16/80     |

| NON - ALCOHOLIC WINE                 | GLS |
|--------------------------------------|-----|
| Non 1 salted raspberry and chamomile | 13  |
| Non 2 caramelised pear and kombu     | 13  |
| Non 3 toasted cinnamon and yuzu      | 13  |