

KNIFE & FORK

PADDOCK

- ~ Sticky rum and plum marinated wings, sesame and fresh lime (gf df*) ~ \$18
- ~ 46 Beef Burger - candied bacon, cheese, lettuce, tomato, onion and fries (v*) ~ \$22
 - ~ Bacon, lettuce, avocado, tomato, aioli on toasted ciabatta with fries ~ \$18
 - ~ Grilled lamb chops, salsa verde (gf df*) ~ \$28
 - ~ 200g Rib-eye steak, chimichurri, fries (gf df*) ~ \$36

OCEAN

- ~ Market fish sliders, cos, avocado, japanese mayo ~ \$22
- ~ Crispy calamari, cayenne and paprika, aioli (gf) ~ \$16
- ~ Sautéed chilli and garlic prawns, lemon, white wine sauce (gf df*) ~ \$21
- ~ Seared tuna carpaccio, fennel crust, wasabi mayo, and crispy capers (gf) ~ \$25

| v - vegetarian | vg - vegan | df - dairy free | gf - gluten free | * - option available

KNIFE & FORK CONTINUED

GARDEN

- ~ Caprese salad, buffalo mozzarella, heritage tomato, basil dressing (v gf) ~ \$24
 - ~ Caesar salad, bacon, garlic croutons, shaved parmesan (gf*) ~ \$18
- ~ Garden salad, mixed leaves, heritage tomato, olives, pickled shallots (vg gf*) ~ \$15

SIDES

- ~ Crispy fries, garlic aioli (v gf) ~ \$8
- ~ Garden salad, mixed leaves, heritage tomato, olives, vinaigrette (vg gf*) ~ \$8
 - ~ Seasonal vegetables ~ \$10

SWEET TOOTH

- ~ Sticky date pudding, vanilla ice cream (v) ~ \$14
- ~ Ginger crème brulee, fresh berries (v gf) ~ \$14

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