



to start

Wood fired sesame Turkish bread • 12

Smoked tomato, olive and roast pepper butter (VEG)

mains

Lyonnaise salad • 27

Baby gem lettuce, frisée, green beans, speck lardons, pickled shallot, croutons, soft poached egg and Dijon mustard dressing (P) (DF)

Charred broccolini nourish bowl • 25

Dukkha roast cauliflower, quinoa, chili and garlic roast cherry tomatoes, pepitas with lemon mint and coriander yoghurt (VEG) (V) (GF) (VO)

Almond beer battered market fish • 34

Tartare sauce, lemon, watercress and pickled onion salad, shoestring fries (S) (N)

Ascua double smash cheeseburger • 32

Cheddar cheese, dill pickle, caramelized onion, shoestring fries, jalapeno and pickled burger sauce (GFO)

Add bacon (P) • 6

Stirling Ranges Sirloin 200g • 40

Shoestring fries, watercress and shallot salad, béarnaise sauce (GF)

sides

Chargrilled asparagus • 19

Whipped ricotta, smoked tomato and toasted pine nuts (VEG) (N)

Buttered green beans • 17

With garlic and parsley (GF) (VEG)

desserts

Basque cheesecake • 18

Star anise and vanilla poached strawberries, pistachio candy floss (GF)

Classic pavlova • 18

Vanilla cream, banana, kiwi fruit, fresh berries, passionfruit (GF)

Manchego cheese • 18

Lavosh crackers, muscatels, quince paste

S - Contains Seafood | P - Contains Pork | N - Contains Nuts | DF - Dairy Free
VEG - Vegetarian | GF - Gluten Free | GFO - Gluten Free Option Available | V - Vegan | VO - Vegan Option Available

We are a cashless venue. All prices are inclusive of GST. 1.5% Credit Card Fee / 3% for American Express