

Snacks  
Salted & smoked bar nuts 9-  
Warm Marinated Olives with Herbs & citrus 12-  
Spicy Fried Chicken ( 2 piece) w chipotle, lime 7.50-   
Sicilain smoked Mozzarella Arancini w lemony aioli 8- ea  
Grilled Garlic & herb ciabatta bread, parsley & parmesan 10- **Gruyere Cheese Soufflé 26**  
  
Heidi Gruyere cheese soufflé, baby spinach, apple & roasted hazelnuts salad, chardonnay dressing & parmesan snow (V/GF)

**Haloumi Salad 29**  
  
Grilled Haloumi cheese with local figs, wild rocket, fennel & pear, truffled honey dressing (GF/v)

**House made Gnocchi 29**  
House made Dutch cream potato gnocchi with roasted walnuts, sage & lemon browned butter sauce, baby tomatoes, crisped prosciutto, Parmesan shavings

**Wagyu Steak 42**   
  
Chargrilled wagyu rump steak MB5+, desiree Paris mash, baby spinach, caramelised eschalot & red wine sauce, salsa Agresto GF)

**Chicken Florentine 34**  
  
Roasted crisp skinned chicken breast, ricotta & spinach stuffing, silky sweet potato puree, Tuscan kale, slow roasted basil roma tomato & jus (GF)

**Chargrilled Swordfish 36**  
  
Chargrilled NSW Ulladulla Swordfish, crushed chat potatoes, grilled asparagus, caper, lemon & tarragon hollandaise sauce

**SIDES  
 *Side salad 12***

*Small side salad of Johnny’s heirloom tomatoes, cucumber, avocado, pear,*

*rocket and our special House dressing*

***Chips 11*** *Diamond Cut Chips   
 ( sauces $1 extra ) Aioli/ Tomato/ BBQ*

DESSERT

**Quince & Figs**

Poached local quince & Norland orchard figs with cardamon cream   
and almond praline  
15

**Affogato**  
  
Boozy affogato, Vanilla bean ice cream, double espresso shot, coffee syrup,  
 Frangelico & Almond biscotti  
22

Sweet sips

De Bortoli Noble One Botrytis Semillon. Riverina NSW   
14  
  
Port- Tinta Roriz Cao Port-Douro Valley Portugal   
16  
  
Muscat- Campbells Rutherglen Vic   
16

**KITCHEN OPENING HOURS**

Tuesday to Saturday Lunch & Dinner 12-2 then 530-800pm

Saturday & Sunday Breakfast 830-1130

Bookings …………….Birdie@lolliredini.com.au