

ARCHER'S

TO START

MEDITERRANEAN DIPS PLATE (V) 19

hummus, baba ghanoush, grilled flatbread, crudité

JUNIPER CURED SALMON 23

rye croutons, celeriac remoulade, dill, seeded mustard

EDAMAME & CHERRY TOMATO

BRUSCHETTA (V) 18

whipped goats curd, charred sourdough bread

EMPANADAS 19

Mexican chicken, sumac seasoning, chimichurri

CAESAR SALAD 24

baby cos, bacon, anchovies, croutons, boiled egg
add chicken +8
add smoked salmon +9

GREEK SALAD (V, LG) 19

olives, cucumber, tomato, red onion, fetta

CHARCUTERIE PLATTER 32

prosciutto, pastrami, salami, olives, cornichons, sourdough, guindilla

MAIN DISH

200GM GRASS FED GIPPSLAND STRIPLOIN

STEAK 42

red wine jus, with crispy fries

FENNEL CRUSTED LAMB SCOTCH (LG) 42

yoghurt dressing, green beans, fried curry leaves

GRILLED HAZELDENES FREE RANGE CHICKEN

BREAST (LG) 38

olive, almond, cucumber and rocket salad

PAN SEARED SUSTAINABLE OCEAN

BARRAMUNDI 42

green leaf salad, crispy fries, lemon, tartar sauce

GRILLED KING OYSTER MUSHROOMS (V) 32

sherry vinaigrette, toasted seeds, nasturtiums

GREEN PEA RISOTTO (V/LG) 19/34

pea, basil and parmesan risotto, sweet onion, white wine

ON THE SIDE

13 EACH

CRISPY FRIES (V)

aioli, oregano seasoning

BABY COS SALAD (V, LG)

green goddess dressing, radish, chives

STEAMED GREENS (V, LG)

lemon oil, flaked salt, baby herbs

SWEETS

17 EACH

STICKY DATE PUDDING (V)

Ice cream, caramel sauce, double cream

VANILLA & BUTTERMILK PANNA COTTA

seasonal berries, almond biscotti

NUTELLA CAKE

Vanilla ice cream, chocolate sauce, hazelnut, chocolate crisps

AUSTRALIAN CHEESE PLATTER 28

Australian cheese selection, blue, brie, smoked cheddar, quince, nuts, crackers

CHILDRENS MENU AVAILABLE UPON REQUEST

V = Vegetarian / VG = Vegan / LG = Low Gluten / DF = Dairy Free / VGO = Vegan Option / LGO = Low Gluten Option

Please note all transactions will incur a surcharge of 10% on Saturdays & Sundays, 15% on public holidays. Please note all credit card payments will incur a 1.95% surcharge.

Important Notice Regarding Food Allergies: We are committed to serving the highest quality products made from a diverse list of ingredients that we source from our best seasonal suppliers. Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any of our products are free from cross-contamination by potential allergens. We are happy to answer any questions about the menu, the ingredients we use, and dietary requirements.