

THE PEN

ENTREES

garlic bread \$9

marinated olives, hummus, toasted flat bread (v) \$16

oysters - natural, nahm jim or pancetta tomato & chilli (gf) \$18(6) \$34(12)

bruschetta - mozzarella, tomato, basil, olive oil (v) \$16

seared scallops, chorizo, burnt corn salsa, sumac crème fraiche (gf) \$19

korean spiced baby squid, slaw, nahm jim dipper \$17

air dried wagyu, cheese croquettes, beetroot, caramalised onion \$18

squid ink linguine, clams, chorizo, tomato, white wine \$19

MAINS

market fish \$MP

blue swimmer crab, spaghetti, tomato, chilli \$29

coconut poached ocean trout, zucchini, rice noodles, chilli (gf) \$33

braised rabbit, orecchiette, wild mushrooms, parmesan, walnut oil \$29

goats cheese & pine nut tortellini, basil pesto cream (v) \$28

crispy skin chicken breast, chargrilled sweet potato, apricot, wild rice \$32

green & grains: green leaf salad, slaw, quinoa, sprouts, buttermilk dressing (gf) \$21

- add chicken (gf) \$5

duck & roasted beetroot salad, radicchio, heirloom carrots, orange, thyme (gf) \$27

confit pork belly, sweet potato & ginger, scallops, black pudding croquettes, kale \$35

lamb rump, tzatziki, pickled cabbage, farro, crispy shallots \$36

scotch fillet (300gm), hand cut chips, slaw, parmesan capers, choice of sauce (gf) \$36

eye fillet (220gm), sticky mushrooms, onion puree, broccolini, crispy shallots, jus (gf) \$40

SIDES

charred corn, chipotle sour cream, parmesan, paprika \$10

charred broccolini, house labna, dates, toasted almonds (gf) \$11

hand cut chips, aioli \$10

seasonal vegetables in olive oil \$9

greek salad \$12