

THE PEN

ENTREES

garlic bread \$9

grazing board - cured meats, olives, pesto, feta, onion jam, turkish bread (gfo) \$26

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

bruschetta - mozzarella, tomato, basil, olive oil (v) \$17

seared scallops, squid ink chorizo, cauliflower, candied jamon, walnut oil (gf) \$19

tempura soft shell crab, cucumber & ginger salad, coriander, black vinegar \$17

house-made beetroot parpadelle, goats curd, walnuts, swiss chard (v) \$18

garlic & pepper squid, asian salad \$16

MAINS

market fish \$MP

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

grilled salmon, soba noodle & sweet potato salad, coconut, peanuts \$29

house-made pumpkin linguine, kale, brown butter, thyme, feta (v) \$24

crispy skin chicken breast, spiced dahl, chilli roasted carrots (gf) \$32

pumpkin & cous cous salad, currants, pumpkin, yoghurt, rocket, pistachios (v) \$22

+ add chicken \$5

lamb rump, braised puy lentils, spinach, sumac yoghurt, crispy shallots (gf) \$36

confit pork belly, sweet potato, ginger, scallops, black pudding croquettes, kale \$37

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

eye fillet (220gm), mushroom, kiphler potato, spinach puree (gf) \$40

SIDES

green tomato salad, goats curd, olive oil (gf) \$12

seasonal vegetables in olive oil (gf) \$9

greek salad \$12

chips, aioli \$10