

## BREAD

Warm Focaccia .....	12
<i>Sourdough focaccia, olive oil, balsamic</i>	
Wood Roasted Pumpkin Dip* .....	16
<i>Pumpkin, cream cheese, vadouvan, pepita crunch</i>	
'Ortiz' Anchovy .....	18
<i>'Ortiz' anchovy, malt onions, egg butter</i>	
Smoked ocean trout* .....	22
<i>Jody's smoked ocean trout, radish, horseradish yogurt</i>	

..... Served with 'to be frank' bakery sourdough focaccia .....

## ◆ ENTRÉES ◆

Roasted scallops .....	9ea
<i>Abrolhos Island scallops, nduja, garlic bread sauce</i>	
Mozzarella* .....	26
<i>Mozzarella, spring peas, tarragon dressing</i>	
Cauliflower* .....	22/32
<i>Roasted cauliflower, tarator, hazelnut agrodolce</i>	
Tuna tartare* .....	28
<i>Yellowfin tuna, quail egg, pommes dauphine</i>	
Duck terrine .....	26
<i>Duck terrine, chutney, caperberry, parsley, toast</i>	

## ◆ PASTA ◆

Rigatoni alla gricia* .....	32
<i>Rigatoni alla gricia, smoked pork cheek, pepper, pecorino</i>	
Mushroom Gnocchi .....	36
<i>Gnocchi, shiitakes, sheeps milk cheese, walnut pangratto</i>	
Mafaldine alla ossobuco .....	39
<i>Veal shin, bone marrow, tomato, basil</i>	
Spanner crab aglio olio .....	48
<i>Fraser Island spanner crab, linguine, garlic, chilli, olive oil</i>	

## PRIX-FIXE LUNCH

2 COURSE \$52

2 COURSE + BEVERAGE \$59

\* = AVAILABLE FOR SELECTION

*Individual choice of 1 entree or pasta and 1 main per person.  
Available Monday-Friday 12-4pm, for groups of 8 or less.*

## MAINS

Cityfields cheeseburger* .....	28
<i>Wood fired beef patty 250g, bacon relish, cheddar, onion Add Fries +4</i>	
Gruyere pie* .....	36
<i>Potato galette, caramelised onion, mushroom ketchup</i>	
Seared beef salad* .....	37
<i>Seared beef, tomato, rocket, radish, lentil, peppercorn</i>	
Wood roasted chicken* .....	36
<i>Chicken, olive oil, lemon, oregano, fennel, wild olives</i>	
Niçoise salad* .....	39
<i>Grilled trout, beans, potato, olive, tomato, cos, frisee.</i>	
Pork cotoletta .....	42
<i>Crumbed pork chop, apple, cabbage &amp; hazelnut slaw</i>	

## WOOD FIRED STEAK

250g Porterhouse .....	46
300g Scotch fillet .....	66
600g Chateaubriand .....	120

*Choice of sauce: Café de paris, bordelaise, pepper sauce*

## ◆ SIDES ◆

Garden salad .....	14
<i>Sweet &amp; bitter leaves, mint, sorrel, mustard dressing</i>	
Fries .....	14
<i>Shoestring fries, smoked garlic aioli</i>	
Green beans .....	16
<i>Green beans, cippolini onion, salsa verde</i>	
Paris mash .....	16
<i>Paris mash, bone marrow, jus</i>	

## SPECIALS

TUESDAY STEAK NIGHT .....	35
SUNDAY ROAST .....	34
BOOZY BRUNCH (WEEKENDS) .....	69

## BREAD

Warm focaccia .....	12
<i>Sourdough focaccia, olive oil, balsamic</i>	
Wood roasted pumpkin dip .....	16
<i>Pumpkin, crème cheese, vadouvan, pepita crunch</i>	
'Ortiz' anchovy .....	18
<i>'Ortiz' anchovy, malt onions, egg butter</i>	
Smoked ocean trout .....	22
<i>Jody's smoked ocean trout, radish, horseradish yogurt</i>	

*Served with 'to be frank' bakery sourdough*

## ◆ ENTRÉES ◆

Roasted scallops .....	\$9ea
<i>Abrolhos Island scallops, nduja, garlic bread sauce</i>	
Mozzarella .....	26
<i>Mozzarella, spring peas, tarragon dressing</i>	
Cauliflower .....	22/32
<i>Roasted cauliflower, tarator, hazelnut agrodolce</i>	
Tuna tartare .....	28
<i>Yellowfin Tuna, quail egg, pomme dauphine</i>	
Duck terrine .....	26
<i>Duck terrine, chutney, caperberry, parsley, toast</i>	

## ◆ PASTA ◆

Rigatoni alla gricia .....	32
<i>Rigatoni alla gricia, smoked pork cheek, pepper, pecorino</i>	
Mushroom gnocchi .....	36
<i>Gnocchi, shiitake mushroom, porcini butter, walnut pangratto</i>	
Mafaldine alla ossobuco .....	39
<i>Véal shin, bone marrow, tomato, basil</i>	
Spanner crab aglio olio .....	48
<i>Fraser island spanner crab, garlic, chilli, olive oil, linguine</i>	

## SPECIALS

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## MAINS

Cityfields cheeseburger .....	28
<i>Wood fired beef patty 250g, bacon relish, cheddar, onion Add Fries +4</i>	
Gruyere pie.....	36
<i>Potato galette, caramelised onion, mushroom ketchup</i>	
Wood roasted chicken .....	36
<i>Chicken, olive oil, lemon, oregano, fennel, wild olives</i>	
Trout .....	44
<i>High country trout, asparagus, sorrel, curry butter</i>	
Pork cotoletta .....	42
<i>Crumbed pork chop 300g, cabbage, mint &amp; spring peas</i>	

## WOOD FIRED STEAK

250g Porterhouse .....	46
300g Scotch fillet .....	66
600g Chateaubriand .....	120

*Choice of sauce: Café de paris, bordelaise, pepper sauce*

## SHARING

Wood roasted moorabool duck  
Apple & Blackberry  
Half \$70 | Full \$120

## ◆ SIDES ◆

Garden salad .....	12
<i>Sweet &amp; bitter leaves, mustard dressing</i>	
Fries .....	14
<i>Shoestring fries, smoked garlic aioli</i>	
Green beans .....	16
<i>Green beans, cipollini onion, salsa verde</i>	
Paris mash .....	14
<i>Paris mash, bone marrow, jus</i>	

## CHEF'S BANQUET

**\$75 / \$95 / \$120**

*Ask your server to see our set menu options.*