



## ENTRÉE

<b>BEETROOT CURED SALMON</b> <i>w/ lightly pickled cucumber and asparagus wafers</i>	<b>22.00</b>
<b>ROASTED PUMPKIN AGNOLOTTI</b> <i>tossed through a pecorino emulsion w/ rosemary oil</i>	<b>18.00</b>
<b>GARLIC PRAWN STUFFED CHICKEN WINGS</b> <i>two wings served with a Riesling beurre blanc</i>	<b>24.00</b>
<b>SPRING VEGETABLE RISOTTO</b> <i>w/ ricotta and sugar snap peas</i>	<b>18.00</b>

## MAIN COURSE

<b>ALICE'S PASTA</b> <i>king brown mushrooms, spinach, and ricotta in a mushroom velouté, w/ parmesan</i>	<b>29.00</b>
<b>SCOTCH FILLET STEAK</b> <i>w/ lyonnaise onions, green peppercorn vinaigrette and a side salad of red oak lettuce, cucumber and shallots</i>	<b>48.00</b>
<b>ROASTED GARLIC &amp; CHILLI CRUSTED BARRAMUNDI</b> <i>w/ sauteed bubby leeks, potato Parisian and blue swimmer crab meat finished with a light fish broth</i>	<b>36.00</b>
<b>CHICKEN &amp; TRUFFLE RAVIOLO</b> <i>w/ sauteed spring vegetables and a truffle and parmesan velouté</i>	<b>30.00</b>

## DESSERT

<b>BURNT WHITE CHOCOLATE PANNACOTTA</b> <i>served w/ fresh blackberries &amp; green apple granita</i>	<b>14.00</b>
<b>VANILLA CRÈME BRULEE</b> <i>served with raspberry sorbet</i>	<b>14.00</b>
<b>CHOCOLATE FONDANT</b> <i>served with Crème Anglaise &amp; Vanilla Bean Ice-Cream. Made to order - 20 minute wait</i>	<b>14.00</b>

## KIDS

<b>SPAGHETTI BOLOGNESE</b> <i>Traditional spaghetti in a rich tomato sauce</i>	<b>15.00</b>
<b>FISH GOUJONS</b> <i>Served with chips and a choice of tartare or Hawksmoor ketchup</i>	<b>15.00</b>
<b>CHICKEN TENDERS</b> <i>Crispy seasoned tenders served with chips</i>	<b>15.00</b>

## SIDES

<b>TRIPLE COOKED CHIPS</b> <i>Served with Hawksmoor ketchup &amp; garlic aioli</i>	<b>12.00</b>
<b>MASHED POTATO</b> <i>Silky and luxurious</i>	<b>9.00</b>
<b>RED OAK SALAD</b> <i>w/ honey mustard dressing</i>	<b>9.00</b>