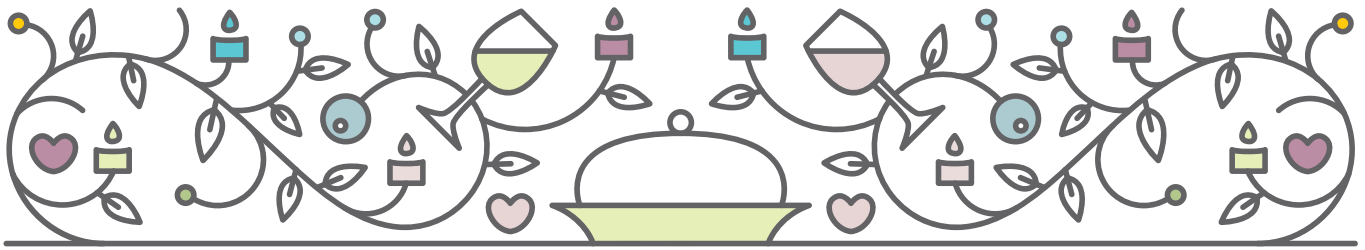




SIROCCO



à la carte

entrée

gin cured atlantic salmon with cucumber, lime and mint (GF, DF) 16

slow cooked pork belly with apple and coriander salad, Vietnamese dressing (GF, DF) 16

heirloom tomato and mozzarella salad with aged balsamic and rocket (V, GF) 16

pumpkin and mushroom arancini with aioli (V) 15

roasted pumpkin and coconut soup with toasted pepitas and pumpkin oil (VG, V, GF, DF) 12.5

main

braised beef brisket with potato skordalia, grilled pickling onion, kale and toasted seeds (GF) 27

herbs and garlic slow roasted pork neck with crispy potato and pumpkin (GF, DF) 27

marinated chicken fillet with asparagus, sauté potato, mushroom jus 27

traditional fish and chips with smashed green peas, tartar sauce and lemon 24.5

angus beef burger in brioche bun with cheese, bacon, tomato, truffle mayo, lettuce, fries 24.5

grilled chicken burger with mayo, cheese, tomato, lettuce, caramelised red onion, fries 24.5

orecchiette pasta in spicy tomato sauce, freshly cracked black pepper and parmesan (VG) 18.5
add chicken + 6 | add chorizo + 6

yellow polenta with kale pesto, roast fennel and tossed cherry tomato (VG, V, GF, DF) 18.5

steak of the week (please ask your server for details)

dessert

crème caramel (GF) 14

warm chocolate brownie with berry compote 14

apple and rhubarb crumble with vanilla ice cream 14

cheese platter - Australian cheeses with walnut, grapes, fig chutney, lavosh 16.5