

starter

gfpb green falafels, house pickles + sunflower tahini 10

gf flash fried cuttlefish, davidson plum + chilli salt + lime aioli 12

gfdf chicken wingettes, quandong + sherry glaze 12

gfdf lamb pastrami, betel leaves, red dates + walnuts 10

gfdf seared kangaroo + fermented shiitakes 12

entree

pb mushroom dumplings, sweet & sour cabbage, tofu + sechuan dressing 22 | 30

goats cheese gnocchi, smoky eggplant, chorizo jam + lemon thyme 24

gfdf king prawns, macadamia satay + smashed cucumbers 26

spanner crab, cavatelli, fermented tomato butter + chilli pangrattato 26

gfdf sticky pork jowl, ancient tea glaze, kohlrabi + cashew cream 24

main

- pb* roasted sweet potato + chard pastry, fennel + fig salad + macadamia hummus 20 | 30
- pb* vadouvan spiced cauliflower, pumpkin makhani + green onion roti 20 | 30
- gfd* grilled coral trout, green papaya + chilli salad, tamarind + lemon myrtle dressing 43
- gfd* miso roasted spatchcock, sesame sambal, sweet corn, snake beans, gài lán + ginger 40
pumpkin + ricotta girella, smoked duck breast, yellow squash, saltbush + verjus 44
- gfd* braised lamb, roasted beets, satsivi, soused carrots + parsley 44
- gf* wagyu rib fillet, zhoung, humus, crispy potato, burnt onions + jus 58

side

- gfpb* seared broccolini, corn puree + chilli salt 10
- gfd* hand cut chips + smoked aioli 10
- gfpb* green leaves, pickles + sunflower dressing 10

gf - gluten free *df* - dairy free *pb* - plant based

