

starter

- v/ damper, saltbush honey + lemon butter 10
- duck + ginger spring rolls + spiced plum dressing 12
- df/ fried coral trout dumplings + roasted chilli sambal 12

entree

- gf/ baked hervey bay scallops, bacon + jalapeno jam + lemon crumb 21
- gf/ sechuan fried squid, smashed cucumbers, bean sprouts + burnt lime aioli 20
- gf/df/ baked pork belly, kohlrabi, pears, quince honey + walnuts 21
- v/ goats cheese + ricotta gnocchi, heirloom tomatoes, black olive + cocoa nib crumb 20

main

- gf/df slow roasted lamb, sweet potato, salt bush tadka, wild rice + makhani sauce 38
- gf/df seared pork, spiced carrot, fioretta, salted cabbage & jus 37
- gf/ reef fish, miso butter, asparagus, turnip, pistachio crumb + fragrant leaves 37
- gf/df duck breast, burnt honey, shiitake, gai lan, pear kimchi + sticky peanuts 40
- gf/ grilled rib fillet, saffron baked potato, fermented harissa, sweet beets + chard 40

plant based

white radish + cabbage dumplings, sticky peanuts, shallots + ginger tare 16 / 26

gf/ carrot chorizo, fioretta, salted cabbage + chickpea tempeh 16 / 26

gf/ charred broccoli, shiitake, pear kimchi + peanut furikake 14 / 24

gf/ sweet potato, salt bush tadka, wild rice + makhani sauce 14 / 24

linguini, green olive puttanesca, rocket + lemon 26

sides

pb/gf charred broccoli, chilli caramel, wild rice + macadamia 9

gf/ baby cos lettuce, parmesan, capers, dill + lemon 9

gf/df roasted sweet potato, miso butter + pistachio 9

dessert

gf/ native neapolitan semifreddo, dark chocolate + wattle seed, macadamia + honey, davison plum + rosella 15

sticky date pudding, caramelised banana + buttermilk ice cream, walnut crumble + whisky butterscotch 15

pb/gf dark chocolate + peanut tart, red wine poached pear, coconut cream + peanut praline 15

gf/ vanilla + elderflower panna cotta, strawberry + limoncello jelly, custard, meringue + fingerlime 15

gf/ affogato, espresso, vanilla ice-cream + liqueur 16