

starter

- df/ saltbush ficelles, smoked mushrooms + garlic oil 9
baked scallops, bacon + jalapeno jam + parmesan crumb 20

entree

- v/ sweet potato borek, minted courgettes, sheep's cheese, peas, pistachios + poppies 18
gf/df/ togarashi pork jowl, pineapple tataki, macadamia miso + coconut tare 19
gf/ reef fish dauphine, sweetcorn bisque, pickled leek + fermented chilli 18
v/ pan fried goats cheese gnocchi, fennel roasted carrots, walnut + verjus butter 19
df/ sandcrab + scallop dumplings, pickled chokos, burnt garlic, sesame + sichuan oil 20

main

- gf/ pan fried reef fish, sunchokes, oyster mushrooms, celeriac + lemon myrtle butter 38
seared prawns, tagliatelle pasta, chili, garlic, lemon olive oil, rocket + parmesan 36
gf/ slow roasted goat, tandoori chickpeas, tomato + cashew raita, fried green beans 37
gf/ smoked short rib of beef, sweet potato, buttermilk hummus + spiced cabbage 37
gf/df/ lamb scotch fillet, sticky borlotti beans, charred eggplant + tuscan kale 37
gf/ honey bourbon roasted pork, cauliflower puree, rose onions, kalettes + pears 37
gf/df/ roasted duck, parsnips, kipflers, hazelnut gomassio, kumquat + mead dressing 38

plant based

- pb/ sweet potato borek, minted courgettes, peas, pistachios + poppies 17
pb/ shiitake mushroom dumplings, pickled chokos, burnt garlic, sesame + sichuan oil 19
pb/gf/ panfried tofu, oyster mushrooms, celery, leeks + fermented chilli + tare 17
pb/ tagliatelle pasta, charred eggplant, tuscan kale, chili, garlic + lemon olive oil 26
pb/gf/ baked cauliflower, kalettes, tandoori chickpeas, macadamia + fried green beans 25
pb/gf/ roasted sunchokes, parsnips + kipflers, hazelnut gomassio + spiced cabbage 25

side

- gf/v/ roasted baby beets, fetta, aged balsamic + lemon thyme 9
gf/v/ kipfler potatoes, horseradish butter + black garlic salt 9
gf/v/ sautéed broccolini, walnut + verjus dressing 9

dessert

white chocolate & parsnip parfait, pear + salted caramel 14

myrtle Japanese cheesecake, strawberry sorbet + davidson plum 14

gf/ warm dark chocolate tart, smoked wattle ice cream, blueberry + hazelnut 14

pistachio & strawberry gum creme caramel, lime + coconut crumble 14

pb/ dark chocolate mudcake + vanilla ice-cream 14

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

dessert + fortified wine

Margan Botrytis Semillon Hunter Valley NSW G 9 B 45

Stanton & Killeen Vintage 2009 Rutherglen NSW G 11

Kalleske JMK Fortified Shiraz VP Barossa Valley SA G 10 B 45

Barbadillo Pedro Ximenez Sherry Spain G 10

Stanton & Killeen Classic 12 Year Old Tawny Port Rutherglen NSW G 11

Stanton & Killeen Muscat Rutherglen NSW G 11

cognac

Pierre Ferrand France G 12

Martell XO France G 25

gf/ gluten free

df/ dairy free

pb/ plant based

v/ vegetarian
