

## APPETISERS

Warm mini sourdough (v, h)	10.9
<i>'Pepe Saya' butter, extra virgin olive oil, sea salt</i>	
Oysters three ways	
Natural (gf)	(3) 17 (6) 33
<i>hibiscus and galangal vinaigrette</i>	
Grilled (gf)	(3) 19 (6) 37
<i>tarragon butter</i>	
Kilpatrick	(3) 19 (6) 37
<i>worcestershire sauce, smoked bacon, tabasco sauce</i>	

## ENTRÉE

Seared scallops (gf)	33
<i>baby corn, beetroot silk, avocado crema, nduja crumb, chilli hair, green dust</i>	
Sticky lamb ribs (gf)	29
<i>apricot glaze, smoked labneh, pickled zucchini salad, pine nuts</i>	
Caramelized pear with burrata cheese (gf, v, and h on request)	29
<i>shaved prosciutto, arugula, pistachio pieces, balsamic glaze, extra virgin olive oil</i>	
Twice cooked pork belly (gf)	27.5
<i>cauliflower and vanilla purée, compressed apple, black olive soil, nasturtium</i>	
Salt and pepper squid	
<i>asian slaw, sesame dressing, lime aioli, tajin</i>	
Pan-fried sweet potato and ricotta gnocchi (v, h on request)	E 25 M 33
<i>broccoli rabe, sage butter cream, black pepper pecorino</i>	

v - vegetarian | h - halal | gf - gluten free

\*All menu items are subject to change according to seasonality and availability. Please note there is a 10% surcharge on Public Holidays

## MAINS

Char-grilled 180g 100 day grain-fed eye fillet (gf) <i>potato fondant, charred onion purée, onion ash, pickled beetroot, Dutch carrot, cauliflower floret, red wine jus</i>	57.5
Steak frites (gf) <i>250g MSA grain-fed scotch fillet, horseradish and chive butter, shoe string fries, watercress salad</i>	46
Moreton bay bugs (gf) <i>baked with kombu butter, wakame and daikon salad, pea spread, garden peas, lemon purée</i>	43
Pan seared duck breast (gf, h) <i>baby pears, macadamia crumb, celeriac, carrot purée, orange reduction</i>	41
Prawn bisque pasta (gf on request) <i>spaghetti, buttered prawns, garlic nubbin, chilli oil, soft herbs</i>	36
Fried cauliflower steak (v, gf, h) <i>fresh picked herbs, green goddess, pomegranate, pistachios, fried chickpeas</i>	33
Market fish (gf, h on request) <i>coconut pumpkin ragout, fried basil, pecan fragments, baby turnips, salsa verde</i>	MP

## SIDE DISHES

Cheesy baked potato (gf, v, and h on request) <i>mozzarella, corn, crispy bacon, confit garlic oil</i>	11
Baby cos heart salad (gf, v, h on request) <i>toasted walnuts, pickled shallots, goats' cheese and buttermilk dressing, chives, freshly grated parmesan</i>	11
Seasonal greens (gf, v, h) <i>confit garlic, toasted almonds</i>	10
Rosemary salt rustic fries (gf, v, h) <i>served with chipotle mayo</i>	small 6.5 large 11

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## DESSERTS

Bombe Alaska (v, h)	24
<i>Joconde sponge, vanilla bean ice cream, berry sorbet, Italian meringue, preserved orange, cultured cream, peach purée, coconut crumble</i>	
Lemon meringue tart (v, h)	17.5
<i>raspberry textures, meringue kisses, cornflake crumb, mandarin and mint sorbet</i>	
Matcha crème brûlée(gf, v, h)	17.5
<i>tuile, finger lime, wedding biscuit crumb, raspberry sorbet</i>	
New York blueberry cheesecake (v)	17.5
<i>blueberry compote, chocolate soil, lemon myrtle cream, mint tips</i>	
Chocolate pudding (v, h)	17.5
<i>hazelnut chocolate fudge sauce, hokey pokey ice cream, cornflake crumb, raspberry, micro herbs</i>	
Australian cheese plate (v, h & gf on request)	28
<i>a selection of Australian hard and soft cheeses, lavosh, water crackers, quince paste, honey, muscatels, candied walnuts</i>	

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