

FRESH SEASONAL SUSTAINABLE & ALWAYS HOUSE MADE

Oysters 6/12

House shucked natural – Veuve Clicquot mignonette 24/44

Chef's Special – 27/48

SET MENU | 2 COURSE - 57 | 3 COURSE – 67

Entrée

Duck liver parfait, quince jelly, crostini

Yellowfin tuna carpaccio, avocado, green chilli vinaigrette

Potato and leek agnolotti, chowder sauce, pipis, croutons

Twice baked cheese soufflé, mornay sauce, chives

Mains

Chicken Maryland stuffed w/- Pancetta & chestnut, field mushrooms, sauce supreme

Pasta de jour

220g grain fed eye fillet, paris mash, braised silverbeet, green peppercorn sauce

Ricotta gnocchi, eggplant, tomato, Persian feta, pine nuts, pangrattato

Market Fish

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Dessert

Pumpkin spiced crème brulee, mascarpone, pepita tuile

Toffee apple and rhubarb crumble, brown butter & bay leaf ice-cream

Dark chocolate tart, peanut butter mousse, peanut brittle

Affogato with Fonzie Abbot espresso, chocolate & almond biscotti

Chef's cheese selection

Sides

Balsamic braised beetroot salad, roquette, chestnuts, feta -9

Seasonal greens, gremolata - 9

Smoked heirloom carrots, labneh, honey, pistachio – 9

Triple cooked chips with house made ketchup – 9

House Baked Sour Dough - 5

Cocktail of the week \$15