



FRESH SEASONAL SUSTAINABLE & ALWAYS HOUSE MADE

Oysters 6/12

House shucked natural – Champagne mignonette 24/44

Chef's Special – 27/48

SET MENU | 2 COURSE - 59 | 3 COURSE – 69

Entrée

Ricotta gnocchi al forno, silverbeet, tomato, mornay sauce

Chicken liver Parfait, crème de cassis jelly, crostini

Grilled Fremantle octopus, saffron potato, chorizo & romesco

Beef tartare, tabasco, horseradish, crostini

Vodka cured ocean trout gravlax, pickled red onion, capers
smoked crème fraiche, croutons

Mains

Market fish

Pork Belly, Celeriac, radicchio, Cointreau jus

220g Grain fed eye fillet, puree of swede, fondant potato, smoked carrots
rosemary & red wine jus

Braised Beef Shortrib, vindaloo sauce, rice pilaf, labneh

Pasta Du jour



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Dessert

Sticky date pudding, buttermilk ice-cream & brandy snap

Dark Chocolate & hazelnut mille feuille, honeycomb, blackberry

Lemon & ricotta tart, candied lemon, mascarpone

Affogato w/- Fonzie Abbott espresso, almond biscotti

Chef's cheese selection

Sides

Seasonal greens, gremolata - 10

Cauliflower gratin w/- gruyere & parmesan crumb - 10

Triple cooked chips with house made aioli - 10

House made sour dough - 5

Cocktail of the week \$15