



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

Terrine of pork, duck, pistachio & apricot, with five spiced apple.

Whole squid stuffed with saffron rice & capsicum, ink sauce, paprika

Spicy steak tartare, chipotle, avocado, pico de gallo, tortilla chips

Vegetable galette, asparagus, peas, cannelloni bean purée, goat cheese mousse

Ravioli of prawn, scallop, tarragon. W/ bacon & fish velouté, straw potato.

Mains

Market fish

Roasted half spatchcock, prosciutto, polenta, grilled corn, jus

220g Grain fed eye fillet, chat potato, asparagus, confit tomatoes, chimichurri

Pork collar, braised with green chilli & tamarind, with pineapple & red onion pilaf

Pasta Du jour



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Dessert

Buttermilk panna cotta, strawberry, elderflower

Pecan pie, maple & pumpkin spice ice cream

Chocolate & Cointreau crème brulee, amaretti biscuit

Affogato w/- Fonzie Abbott espresso, almond biscotti

Chef's cheese selection

Sides

Smoked carrots, honey, pistachio, labneh - 10

Grilled vegetable & roquette salad, balsamic vinaigrette, Persian feta - 10

House made chips, rosemary & thyme salt, aioli - 10

Greens, mustard dressing, dill - 10

House made sour dough - 5

Cocktail of the week \$15