



## 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**

Scallop and sandcrab stuffed zucchini flowers, corn, bacon jam, lime and chilli oil.

Three cheese caramelle, spinach, pine nuts, gremolata, brown butter.

Beetroot tarte Tatin, honey and balsamic, smoked Persian feta, hazelnuts.

Beef tartare, sesame, pear, betel leaf, spring onion, salt cured egg yolk.

Chicken liver parfait, apple cider jelly, toasted sourdough, cress.

### **Mains**

Market fish

Turkey, cranberry and pistachio roulade, pumpkin, carrot, eschalot, Yorkshire pudding, thyme velouté

220g grainfed eye fillet, potato fondant, silver beet, mustard and tarragon butter, jus

Lightly smoked pork cutlet, sweet potato, braised cabbage, apple puree, macadamias, pork jus

Pasta Du jour



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## Dessert

Cherry ripe plum pudding, crème anglaise, coconut ice cream.

Passionfruit parfait, meringue, white chocolate mousse, mango coulis.

Eggnog crème brulee, gingerbread biscuit.

Affogato w/- Fonzie Abbott espresso, almond biscotti

Chef's cheese selection

## Sides

Mushroom, leek and parmesan gratin - 12

Asparagus, peas, bacon, mint, feta - 12

Handcut chips, rosemary salt, aioli - 12

Heirloom tomato panzanella salad - 12

House made sour dough w/ smoked butter - 9

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**Cocktail of the week \$15**