



FRESH SEASONAL SUSTAINABLE & ALWAYS HOUSE MADE

Oysters (House shucked to order)

Natural w/ Champagne mignonette (half dozen / dozen)	24 / 44
Chef's Special (half dozen / dozen)	27 / 48

Entrée

Pumpkin agnolotti, garlic, parmesan, rosemary butter	18
Chicken liver parfait, crème de cassis jelly, crostini	18
Vodka cured ocean trout, braised beetroot, fennel, crème fraiche, sourdough pangrattato	22
Goats cheese souffle, leek soubise, gruyere	19
Hervey Bay scallops, risotto al salto, watercress, salsa verde, salmon roe	22

Mains

Potato gnocchi, mushroom, pine nuts, marjoram, parmesan	36
Pasta du jour	34
220g grain fed eye fillet, chat potato, mushroom, red wine jus, bone marrow	42
Lamb rump, grilled polenta, confit tomatoes, caramelised balsamic	40
Market Fish	market price



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Desserts

Cinnamon crème brulee, biscotti	14
House made tiramisu	14
The “Elvis” Sandwich, toasted brioche, maple bacon parfait, burnt banana, peanut butter mousse, raspberry gel	16
Affogato w/ Fonzie Abbott espresso, almond biscotti	12
Cheese board, selection of one, two or three cheeses (soft, hard, blue)	15/28/35

Sides

Greens, brown butter, lemon, sourdough pangrattato	12
Grilled vegetable and roquette salad, smoked feta, balsamic	12
Hand cut chips, thyme, aioli	12
House made sourdough, smoked butter	9