



FRESH SEASONAL SUSTAINABLE & ALWAYS HOUSE MADE

Oysters (House shucked to order)

Natural w/ Champagne mignonette (half dozen / dozen)	25 / 46
Chef's special (half dozen / dozen)	29 / 55

Entrée

Soup du jour, house sourdough
market price

Pan-fried potato gnocchi, pumpkin, feta, pepitas, sage	19
King prawn & scallop cappelletti, ham hock velouté, brioche crumb	22
Chicken, mushroom, leek and prosciutto terrine, w/ pear, almonds	20

Mains

Pasta du jour	36
300g grain fed rump, fondant potato, smoked carrot, broccolini, jus	38
Confit duck Maryland, cassoulet, Toulouse sausage, pangrattato	39
220g grain fed eye fillet, fondant potato, smoked carrot, broccolini, jus	46
Market Fish	market price



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Desserts

Eggnog crème brulee, biscotti	14
Sticky fig & cardamon pudding, crème fraiche ice-cream	14
Affogato w/ Fonzie Abbott espresso, almond biscotti	12
Cheese board, selection of one, two or three cheeses (soft, hard, blue)	15/28/35

Sides

Brussels sprouts, speck, maple syrup butter	12
Pan roasted potatoes, rosemary and garlic salt	12
Roquette and pear salad, w/ parmesan, chestnuts, balsamic, evoo	12
Hand cut chips, thyme, aioli	12
House made sourdough, smoked butter	9