



### small plates

six freshly shucked oysters GF, DF, NF mignonette	36
citrus salmon gravlax GF, DF, NF pickled onion, fennel, horseradish cream, baby cucumber, mustard vinaigrette	32
farmhouse duck & pork pistachio terrine gherkin, caper berries, brandied apricot jam, rye crostini	28
italian burrata GF, NF, V tomato, salsa verde, balsamic glaze, herb oil	30

### light bites

bresaola wagyu NF kalamata olives, capers, grana padano, balsamic crema, pane carasau, fig jam	29
ham and cheese toastie NF seeded mustard aioli	20
poke bowl DF, NF edamame, chickpeas, pickled vegetables, nori, avocado, tofu	28
add salmon	8
add prawns (3pcs)	12
wagyu beef double cheese burger NF caramelised onion, pickled cucumber, tomato, garlic aioli, fries	38
pear salad GF rocket, spinach, blue cheese, walnuts, citrus vinaigrette	26
add salmon	8
add prawns (3pcs)	12
fries cajun seasoning, aioli	16

Menu is subject to change.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Please note a 10% surcharge applies on Sundays and 15% on Public Holidays.

A non-refundable 1.25% surcharge (inclusive of any applicable Sunday and Public Holiday surcharge) applies for all 'credit' and 'tap and go' transactions made via credit or debit card. Fee free payments can be made via EFTPOS upon your request to our staff.

Once requested, please insert your card and select 'savings' or 'cheque'.



### large plates

fresh market fish GF, DF, NF yellow curry, seasonal vegetables, herbs, crispy shallots	48
squid ink spaghetti DF, NF prawn, crab, chilli, garlic, capers, rocket, tomato, anchovies	46
pork belly GF, DF almond puree, pickled fennel & apple slaw, fennel pollen, apple cider jus	48
miso glazed eggplant GF, DF, V charred onion, sesame seeds, shallots, pickled mushrooms, cashew nuts	38

### desserts

yuzu cheesecake shortbread crumbs, vanilla strawberry compote, meringue	22
panna cotta raspberry granita, coconut flakes, freeze dried mandarin	20
chocolate mousse honeycomb, freeze dried raspberry	24

### cheese plate

daily selection of australian cheese with accompaniments		
one cheese 14	two cheeses 25	three cheeses 30

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## Entrées

130

Milk burrata

Heirloom tomato, fermented chilli, chive emulsion, pea shoots, puffed rice, smoked burrata cream

Oysters three ways

+5

Cucumber finger lime granita, mignonette shallot pearls, Nahm Jim

Beef tartare

Cured yolk, aged grana Padano, oscietra caviar, pane carasau

Pork belly

Caramelised apple sauce, cabbage carrot slaw, sherry prunes, pickled apple

## Mains

Duck breast à l'orange

Braised witlof, orange caramel, roasted hazelnuts, orange zest, carrot purée

Market fresh fish

Beurre blanc, green asparagus, salmon roe, jamon serrano crumb, sauce ravigote, 'Ndjua oil

Lamb rump

Caramelised Dutch carrots, sesame seeds, celery root purée, saltbush almonds, elderberry jus

Eye fillet

+5

Bone marrow butter, maple heirloom carrots, mushrooms, truffled rosti, spinach cream, red wine jus

## Sides

Green beans, miso dressing, furikake, pickled mushrooms

14

Duck fat kipfler potato, herb butter

14

Watermelon, marinated Persian fetta, rocket, seeds, balsamic

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## Tasting menu

### Amuse bouche

#### Milk burrata

Heirloom tomato, fermented chilli, chive emulsion, pea shoots, puffed rice, smoked burrata cream  
2022 Philip Shaw 'The gardener' pinot gris, Orange, NSW

#### Kingfish sashimi

Orange ponzu, baby cucumber, radish, yuzu gel, red shiso, BBQ nori crisps  
2020 Miraval 'studio', rosé, Côtes de Provence, Fr

#### Beef tartare

Cured yolk, aged Grana Padano, Oscietra caviar, pane carasau  
2021 Ad hoc 'cruel mistress', pinot noir, Great Southern, WA

### Palate refresher

#### Duck breast à l'orange

Braised witlof, orange caramel, roasted hazelnuts, orange zest, carrot purée  
2020 Joseph Drouhin, Beaujolais villages, Fr

#### Strawberries and cream

Bavarian cream, strawberry sorbet, meringue, white chocolate jellies, strawberry glass  
2020 Frogmore Creek iced riesling, Cambridge, TAS

### Coffee / tea

*150 per person*

Menu designed for whole table participation only

*Premium wine match available – add 95 per person*

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