

Entrees

Half Dozen Oysters

Served 3 ways; Natural, Gin 'n' Tonic Granita and Tempura Kilpatrick *

Kingfish Carparcio

Pickled apple, cucumber and lime, oyster dressing and a squid ink tapioca crisp

Slow Cooked Pork Belly

Served with a molasses and prune glaze, fennel puree and a confit jowl cigar

Smoked Ham Hock Terrine

Saffron hollandaise, fried egg and toasted brioche

Wattleseed Crusted Kangaroo Loin

Pickled golden beetroot, sumac red onion puree and a sherry vinaigrette

Milk Burrata

Heirloom greens, black garlic emulsion, herb jus and puffed wild rice

Mains

Fish of the Day

Your waiter will inform you of the chef's daily special *

Short Rib

Braised for 24 hours in a Southern Style dry BBQ rub & a smoky molasses glaze

Potato mash, grilled salsify, sautéed sprouts and baby leek and a Jack Daniels glaze ^{GF}

Free Range Chicken Breast

Polenta puree, spinach cream, sautéed silverbeet, a popcorn and jamon crumb and a red wine jus

Beetroot Risotto

Served with a gorgonzola sauce and petit salad ^v

Parsley and Lemon Stuffed Sardine

Romesco sauce, olive crumb, basil and a butter milk dressing

Braised Lamb Agnolotti

Sheep's milk yoghurt, mint oil and sumac spice

Sides

\$10

Honey caramelized pumpkin with roasted hazelnuts and sage GF V

Duck fat chat potatoes served with aioli GF

Green bean, asparagus and spinach salad with a toasted sesame, chilli and lemon dressing GF DF V

Baby cos and corn salad with eschallots, mint, parsley, watermelon radish and a white balsamic dressing GF DF V

Dessert

Peanut Butter & Jelly Parfait

With a white chocolate soil and a banana gelato

Spiced Earl Grey Meringue

With a elderberry and mascarpone pastry cream and macerated munthari berries

Fried Banana Bread

Deep fried dulce de leche, chocolate café soil and a toasted marshmallow gelato

Trio of Sorbet

Your waiter will inform you of the chef's daily selection *

Affogato

Vanilla ice cream, salted caramel sauce, cinnamon crouton, espresso and frangelico *

To Share

Cheese Board for 2

\$40

Your waiter will inform you of the chef's daily selection *

Served with quince paste, lavoche and house made fruit and walnut bread *

Chef's Dessert Selection

\$40

Your waiter will inform you of the chef's daily selection *