

Entrees

Half Dozen Oysters

3 ways; natural, gin 'n' tonic granita, tempura kilpatrick ^{DF *}

Kingfish Sashimi

Baby cucumber, yuzu gel, radish, ponzu dressing, toasted sesame nori crumb ^{DF *}

Pork Jowl

Seared scallop, celeriac puree, pickled apple, sweet sherry prunes ^{GF}

Duck Terrine

Aromatic onion puree, pickled seasonal vege, fried egg yolk

Milk Burrata

Fermented pumpkin, black garlic emulsion, puffed grains, herb oil ^{GF V}

Mains

Fish of the Day

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

Southern Braised Beef Cheek

Bone marrow mustard sauce, charred onions, corn bread, Jack Daniels glaze

Free Range Chicken Breast

Polenta parmesan puree, spinach cream, kale crisps, popcorn and jamon crumb, red wine jus ^{GF *}

Lamb Saddle

Roast carrot puree, sumac labneh, dutch carrots, elderberry jus, pistachio crumb ^{GF *}

Pumpkin Gnocchi

Pumpkin puree, smoked paprika cashew emulsion, haloumi, chestnut crumb, fried kale, white balsamic ^{v *}

Sides

\$10

Honey caramelized pumpkin, roasted hazelnuts, sage DF GF V

Duck fat chat potatoes served with aioli GF

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

Cos, walnut, apple and fetta salad GF V

Dessert

Chocolate Torte

Peanut butter, white chocolate mousse, popping candy, raspberry granita, chocolate crackling GF

Eton Mess

Spiced meringue, elderberry mascarpone, freeze dried fruit, marshmallow, cherry gel GF

House Made Trio of Sorbet with Berries

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

Affogato

House made vanilla gelato, salted caramel sauce, cinnamon croutons, chocolate soil, espresso, frangelico

Cheese Board

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

Quince paste, lavosh, fruit bread

To Share

Chef's Dessert Selection for Two

\$40

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