



2 courses lunch	89
3 courses lunch	109

small plates

six freshly shucked oysters orange mignonette	+5
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beetroot cured salmon
pickled beetroot purée, fennel, crème fraîche, baby cucumber, orange

farm house pistachio terrine
gherkins, marmalade, rye crostini

baked brie
roast macadamia thyme, honey, toast

large plates

fresh market fish
pan seared fillet on a base of vegetables, thai coconut curry, herbs, crispy eschallots

fettuccine
prawn, crab, chili, garlic, cappers, rocket, tomato, anchovies

panko crumbed pork cotoletta
honey caper herb emulsion, parmesan, wild rocket, lemon

southern braised cauliflower
onion soubise, red shiso, hazelnuts, salsa verde, charred onion, micro herbs

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 1.25% surcharge applies to bill totals (inclusive of any applicable Sunday and Public Holiday surcharge)
for all 'credit' and 'tap and go' transactions made via credit or debit card.
Fee free payments can be made via EFTPOS by inserting your card and using a cheque and/or savings account at the terminal.



salads and sandwiches

caramelized figs & burrata

balsamic pearls, arugula, toasted macadamia, balsamic crème

ham and cheese toast

seeded mustard aioli

buddha bowl

chickpeas, pickled vegetables, nori, avocado, green vegetables, tofu, kewpie

ruben silverside

sauerkraut, swiss cheese, pickle sauce

smoked petunia trout

toasted sesame seed, potato, tomato, egg yolk, sugar snaps, olive soil, herbs

fries with cajun, pepper, salt, aioli

desserts

new york baked brule yuzu cheese cake

shortbread crumbs, vanilla strawberry's compote, meringue

pannacotta

pineapple granita, lime sherbet

dark chocolate delice

hazelnut, mandarin sorbet

cheese plate

daily selection of 2 Australian cheese with accompaniments

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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, ocietra 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, n'djua 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

14

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tasting menu

amuse bouche

milk burrata

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

2022 Phillip 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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desserts

milk and honey

honey parfait, milk gelato, brown butter sugar, honey comb,
milk gel, honey crisp

strawberries and cream

bavarian cream, strawberry sorbet, meringue jellies,
strawberry crisps

chocolate tart

soft caramel, espresso mascarpone cream white chocolate
gelato, matcha crumbs

trio sorbets

chefs selection

cheese

*choice of two served with lavosh, apple, muscatels, berries,
walnuts, quince paste*

cheddar

gorgonzola

brie

after dinner drinks

	g	b
<i>2017 De Bortoli 'Noble One', sémillion, Riverina, NSW 2020</i>	20	92.5
<i>Frogmore Creek iced riesling, Cambridge, TAS</i>	20	92.5

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