

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

Beef Tartare

White anchovy emulsion, cured egg yolk, potato gaufrettes ^{GF}

Milk Burrata

Pepperonata, fermented chili gel, puffed grains ^{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, collard greens, Jack Daniels glaze

Free Range Chicken Breast

Chicken potato croquette, pea puree, chicken gravy, jamon crumb ^{GF *}

Lamb Rump

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 carrots, roasted hazelnuts, sage DF GF V

Duck fat chat potatoes served with aioli GF

Green bean, asparagus and spinach salad with a toasted sesame, chili 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, caramel popcorn GF

Eton Mess

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

House Made Trio of Sorbet

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

Affogato

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

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