

Entrees

Half Dozen Oysters

Served 3 ways; Natural, Gin 'n' Tonic Granita, Tempura Kilpatrick ^{DF} *

Beetroot Cured Smoked NZ Salmon

Pomegranate, goats curd, gin infused cucumber ^{GF} *

Emu Tartare

Gherkins, munthari berries, cured egg yolk, sour dough toast, horseradish, aged parmesan

Poached Moreton Bay Bug

Honeydew and finger lime salsa, fermented red chilli gel, Szechuan pepper cracker ^{DF GF}

Wattleseed Crusted Kangaroo Pastrami

Pickled macadamias, sherry gel, shaved manchego, vanilla oil ^{GF} *

Milk Burrata

Pickled garden vegetables, olive soil, black garlic emulsion, herb jus, puffed wild rice ^{V GF}

Mains

Fish of the Day

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

Braised Wagyu Beef Cheek

Bone marrow espuma, fermented cabbage, dried mushroom, seablite ^{GF} *

Free Range Chicken Breast

Gorgonzola celery puree, celery hearts, charred baby onions, fregola, chicken jus *

Pistachio Crusted Lamb Rump

Jerusalem artichoke puree, Illawarra plums, saltbush, fried pork lardons ^{GF} *

Garfish

Oyster and lemon myrtle butter sauce, warrigal greens, prosciutto crumb, potato crisps, parsley emulsion ^{GF} *

Pumpkin Gnocchi

Pumpkin puree, smoked paprika cashew emulsion, sautéed sprout petals, fried kale, white balsamic ^V

Sides

\$10

Honey caramelized carrots with roasted hazelnuts and 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

Lentil and wild rice tabbouleh DF GF V

Dessert

Ginger & Chocolate

Chocolate mousse, ginger beer rum gelato, ginger Turkish delight, spiced granola, brandy snaps

Buttermilk Panna Cotta

Native fruits and berries, mango leather, pineapple sorbet, roasted coconut GF

Ice Cream Sandwich

Matcha almond biscuit, white chocolate gelato, crushed macadamia, black sesame brittle v

House Made Trio of Sorbet with Berries

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

Affogato

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

To Share

Cheese Board for Two

\$40

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

Served with quince paste, lavosh and house made fruit and walnut bread

Chef's Dessert Selection for Two

\$40

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