

TO START

Sourdough

seaweed butter \$12 V

Chicken Liver Parfait

pear & apple chutney, guindilla peppers, fennel & sesame lavosh, parmesan \$20

Burrata

heirloom tomato, kalamata olives, pickled red onions, sourdough crostini \$24 V

Tuna Ceviche

ginger gel, cherry tomatoes, coconut cream, crispy shallots, sriracha oil \$25

Beef Carpaccio

white anchovy mayo, mustard, baby capers, parmesan, watercress \$25

BBQ Octopus

romesco, smoked mashed potato, roasted capsicum, almonds, mint, paprika \$27

MAIN

Goats' Cheese & Chives Ravioli

garlic cream, courgettes, fig & brandy raisins, hazelnut | Entrée \$25, Main \$37 V

Tiger Prawns

sambal butter, curry leaves, fried garlic \$41

Gnocchi

mushroom cream, oyster mushrooms, pine nuts, sage, pecorino \$37 V

Linguine

scampi pasta, roasted tomatoes, fermented chilli, picada \$42

Market Fish of the Day

shellfish butter, mussels, burnt tomatoes, panko crumb, chilli oil MP

Roasted Lamb Ribs

harissa, chickpea puree, salsa verde, almonds, sesame dukkha \$39

Seared Duck Breast

duck leg croquette, butternut puree, grilled baby cos, red cabbage, spiced jus \$44

Butcher's Selection Premium Beef Cut

truffle-mayonnaise, shiitake mushrooms, baby onions, garlic crumble, port jus MP

Slow Cooked Lamb Shoulder For Two

caramelised onion, sicilian green olives, white anchovies, parsley \$98

EXTRAS

Beetroot

candied walnuts, whipped goats' cheese, cab. sav. reduction \$15 V

Green Garden Salad

radish, cucumber, cherry tomatoes, chardonnay vinaigrette \$14 V

Twice Cooked Agria Potatoes

duck fat, confit garlic, rosemary \$16

Grilled Broccolini

macadamia, brown-butter vinaigrette \$16 V

TO FINISH

Chocolate Mousse

popcorn, cocoa nib, mandarin, hazelnut, salted caramel ice cream \$18

Ginger Crème Brûlée

almond crisp, raspberry sorbet \$18

Trio

3 scoops of chef's selection of house-made ice cream or sorbet \$16

Chefs' Cheese selection

lavosh, honeycomb, pear & apple chutney
1 cheese 40g \$20 / 2 cheese \$26 / 3 Cheese \$34