

starters

dukka grilled **ciabatta**, aged balsamic and extra virgin olive oil | 12

ham hock and split pea **arancini**, roast garlic aioli | 12

confit duck spring rolls, spiced plum sauce | 12

whole baked **camembert, confit garlic ciabatta and fig glaze** | 18 GFOR

Australian oysters: natural	½ dozen 18	dozen 34	GF
classic kilpatrick	½ dozen 20	dozen 36	GF
tomato and chilli consome	½ dozen 20	dozen 36	GF
speck, tomato, chilli and jarlsberg	½ dozen 20	dozen 36	GF

entree / small mains

scallop crudo, passionfruit and white balsamic, baby fennel, charred blood orange, roast cashews, baby herbs E | 18 GF DF

confit pork belly, fig jam, walnut crumb, roast baby carrots, jus E | 18 M | 32 GF DF

seared baby rainbow trout, preserved lemon, kalamata olive, fennel, heirloom cherry tomatoes, fondant potatoes, mustard gastrique E | 18 M | 32 GF DF

oxtail tortellini, charred broccolini, shimeji mushrooms, lotus root, porcini foam, jus, E | 17 M | 30

braised octopus, du puy lentils, aged balsamic, olive oil, baby herbs E | 17 GF DF

beef short ribs, charred cauliflower, roast hazelnuts, cauliflower and truffle puree, baby carrots, jus E | 18 M | 34 GF

soft shell crab, smoked semi dried tomatoes, marinated goats feta, pine nuts, roquette, lime and chilli aioli E | 18 M | 32

salmon linguine, broccolini, chilli, baby capers, lemon, olive oil, and fresh herbs E | 18 M | 32



Head Chef: Clinton Stievano
15% surcharge on public holidays

Manager: Marie Hartmann
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Vegetarian

Stilton gnocchi, brussel sprout leaves, wood ear mushrooms, truffle cream, parmesan crisp
E | 16 M | 30

Mushroom risotto, baby spinach, grano padano and truffle E | 16 M | 30 GF Vegan

smoked semi dried tomato, roast pine nuts, marinated goats feta, roquette salad
E | 16 GF VOR

vegetable linguine, broccolini, baby capers, lemon, chilli, and baby spinach E | 16 M | 28 DF

grilled portabello mushrooms, aubergine and cannelloni bean caponata, roquette and salsa verde
E | 16 M | 28 DF GF Vegan

Mains

pan seared reef fish, prawn, fennel and saffron risotto, zucchini flower and lemon butter sauce
M | 40

dukka crusted lamb rack, aubergine and cannelloni bean caponata, kalamata olive crumb, salsa verde
M | 43

roast duck breast, smoked baby beetroot, baby leeks, heirloom carrots, du puy lentils, apple and rosemary foam M | 42

seafood bouillabaisse, bug, prawns, reef fish, black mussels, little neck clams, calamari, tomato and saffron broth with toasted ciabatta M | 45 DF GFOR

300g rib fillet, balsamic onion jam, seasonal greens, house duck fat chips, with truffle salt M | 40

sides | 8

combination of three sides from below | 20

beer battered fries with roast garlic aioli

pear, fennel, walnut, roquette, apple vinaigrette

seasonal greens with slithered almonds GFOR

arugula, pine nuts, smoked semi dried tomatoes, grano padano



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