



DINNER

entree

- grilled sardines, skordalia, pomegranate, mint, zucchini salad 14
- roasted cauliflower, shawarma spices, almonds, currants, sage brown butter 16
- scallops, taramasalata, black olive, chervil, eschallot 22
- South Australian mussels, chilli, tomato, chargrilled sourdough 18
- kingfish ceviche, citrus, crispy olives, labne, coral rice cracker 24
- homemade charcuterie, pickled vegetables, spiced tomato compote 24/38
- ruby tuna tartare, ratatouille, rosemary, capers, basil 20

main

- veal and pork ragu, porcini, black pepper tagliatelle, taleggio, vincotto 29
- green fettuccine, mint pesto, kale, asparagus, feta, pine nuts 28
- squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron 33
- fish pie, leeks, truffle oil 36
- cone bay barramundi, fennel, clams vinaigrette, confit vine tomato, baby herbs 35
- spiced lamb rump, burnt zucchini, figs, hazelnut, saba jus 36
- steaks served w watercress, chive and shaved mushroom salad, sherry vinaigrette & choice of:
homemade tarragon mustard
bordelaise sauce
porcini butter
aged balsamic, EVOO and lemon
- scotch fillet 36
- rib-eye MP

sides

- pomme purée, crisp herb potatoes 8.8
- sautéed wild greens, chilli, garlic, pepitas 12
- summer veggie salad, roasted macadamias, buttermilk dressing 12
- shaved cabbage, red apple, hazelnut, chives 12
- iceberg salad, ruby grapefruit, pistachio, avocado, eschallot dressing 12
- baby carrots, smoked chilli, cashew cream, basil oil, sunflower sprouts 12

dessert

- roasted peach, kadaifi millefeuille, mascarpone, stone fruit coulis, candied pecans 16
- mango, coconut, chia & lime trifle (df/gf) 14
- chocolate fondant, salted butterscotch & pear sorbet 16
- affogato, vanilla gelato, frangelico 14
- sorbets or gelato 14
- cheese plate, brown sugar oatcakes, fresh apple 16/24