



DINNER

entree

- grilled sardines, skordalia, pomegranate, mint, zucchini salad 14
- roasted cauliflower, shawarma spices, almonds, currants, sage brown butter 16
- scallops, taramasalata, black olive powder, chervil, eschallots 22
- south australian mussels, chilli, tomato, chargrilled sourdough 18
- kingfish ceviche, citrus, crispy olives, labne, coral rice cracker 24
- homemade charcuterie, pickled vegetables, smoked tomato compote 24/38
- roasted eggplant, smoked rosemary yoghurt, pine-nuts, vincotto, baby herbs 16

main

- braised duck leg, potato gnocchi, brussels sprouts, radicchio, macadamia, duck jus 35
- spelt and thyme cavatelli, wild mushrooms, butternut pumpkin, sage parmesan 28
- squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron 33
- fish pie, leeks, truffle oil 36
- crispy cone bay barramundi, silverbeet sorrel broth, brioche 35
- spiced lamb rump, burnt zucchini, figs, hazelnut, saba jus 38
- chargrilled flat iron steak, smoked tomato, pickled mushroom, red wine jus 35
- chargrilled rib eye, watercress, chive and shaved mushroom salad, choice of sauce MP

sides

- pomme purée or crisp herb potatoes 8.8
- sautéed wild greens, chilli, garlic, pepitas 12
- heirloom tomato and watermelon salad, mint, goats cheese, raspberry vinaigrette 14
- shaved cabbage, red apple, hazelnut, chives 12
- iceberg salad, ruby grapefruit, pistachio, eschallots dressing 12
- chantenay carrots, smoked chilli, cashew cream, pistachio basil oil, sunflower sprouts 12

dessert

- roasted strawberries, kadaifi millefeuille, mascarpone, mixed fruit coulis, candied pecans 16
- passion fruit crème brûlée, dark chocolate ice cream, quinoa crisp 15
- hazelnut 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