



D I N N E R M E N U

Entree

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| Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter | 18 |
| Seared scallops, caviar lentils, speck, tarragon and lettuce | 23 |
| Roasted figs, stracciatella, pistachio, bulgur, balsamic | 20 |
| South Australian mussels, chilli, tomato, chargrilled sourdough | 19 |
| Spanish mackerel tataki, corn, cherry tomato, nori crisp, anchoi'ade | 21 |
| Crispy pork belly, boudin noir, parsnip, apple, celery, jus | 21 |
| Hand cut steak tartare, wild mushrooms, yolk, potato gaufrette | 21 |

Main

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| Gold band snapper, eggplant, roasted capsicum, okra, basil caper salsa | 35 |
| Charred eggplant, crispy furikake rice, green tea dashi, shimeji | 28 |
| Squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron | 33 |
| Fish pie, leeks, truffle oil | 37 |
| Lamb rump, pistachio salsa verde, chargrilled onion, pumpkin, jus | 37 |
| Chargrilled flat iron steak, parsnip, watercress, mushroom | 38 |
| Chargrilled rib eye, shaved mushroom, chive and radish salad choice of: porcini butter / bordelaise sauce / lemon olive oil | 13/100g |

Sides

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| Pomme puree, crisp herb potatoes | 9.5 |
| Wild greens, chilli, confit garlic, pepitas | 12 |
| Beetroot, radicchio, pear and walnuts, merlot vinaigrette | 12 |
| Shaved cabbage, red apple, hazelnut, chives | 12 |
| Roasted carrots, baby onions, pistachio, sunflower sprouts | 12 |