



## Entree

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|--|----|
| Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter | 18 |
| Seared scallops, caviar lentils, speck, tarragon and lettuce               | 23 |
| Comté cheese soufflé, baby leaves, hazelnut, chives                        | 21 |
| South Australian mussels, chilli, tomato, chargrilled sourdough            | 19 |
| Crispy pork belly, boudin noir, parsnip, apple, celery, jus                | 21 |
| Hand cut steak tartare, wild mushrooms, yolk, potato gaufrette             | 21 |

## Main

|  |         |
|--|---------|
| Gold band Snapper, eggplant, roasted capsicum, okra, basil caper salsa   | 35      |
| Burned 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<br>choice of: porcini butter/bordelaise sauce, lemon, olive oil | 13/100g |

## Sides

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