



DINNER

Entree

- Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter 16
- Seared scallops, caviar lentils, speck, tarragon, 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
- Jap pumpkin & ricotta ravioli, amaretto, parmesan 20
- Steak tartare, mushroom jam, crisp potato 21

Main

- Gold band Snapper, roasted broccoli, almonds, lemon, caper brown butter 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
- Slow braised lamb shoulder, parsnip & date puree, parsley, pomegranate salad 37
- Chargrilled flat iron steak, Jerusalem artichoke, onion confit, tarragon, jus
- Chargrilled rib eye, shaved mushroom, chive and radish salad 13/100g
choice of: porcini butter / bordelaise sauce / lemon olive oil

Sides

- Pomme purée or crisp herb potatoes 9.5
- Wild greens, chilli, confit garlic, pepitas 12
- Beetroot, persimmon, spinach, walnut & goats cheese salad 14
- Shaved cabbage, red apple, hazelnut, chives 12
- Roasted carrots, baby onions, pistachio, sunflower sprouts 12

Dessert

- Coconut black rice, pineapple & ginger sorbet, passionfruit 14
- Bread & butter pudding, rum & raisin ice-cream, toasted almonds 15
- Hazelnut chocolate fondant, salted butterscotch & vanilla gelato 16
- Affogato, vanilla gelato, frangelico 14
- Sorbet or gelato 14
- Cheese plate, brown sugar oatcakes, fresh apple 16/24