

DINNER

Entrée

Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter	18
South Australian mussels, chilli, tomato, chargrilled sourdough	19
Burrata, green olives, dates, oregano, rye, herb oil	23
Crispy pork belly, boudin noir, parsnip, apple purée, celery, jus	21
Ora King salmon tartare, crispy echalot, wasabi, sesame, avocado	22
Seared scallops, muhammara, fried potato, baby herb salad	24

Main

Fish pie, leeks, truffle oil, Paris mash	38
Gold ban snapper, orange glazed witlof, celeriac, capers, pine nuts	39
Dill and potato gnocchi, cherry tomato, snow peas, goat curd, hazelnut	29
Squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron	35
Lamb rump, pumpkin puree, spiced dukkah, charred capsicum salsa	38
Tajima Wagyu rump, smoked eggplant, farro, green shallot, chimichurri	39
Chargrilled rib eye, watercress, chive & shaved mushroom salad choice of: porcini butter / bordelaise sauce / lemon olive oil	MP

Sides

Pomme purée	9.5
Baby chat potatoes, burnt rosemary, aioli	9.5
Wild greens, chilli, confit garlic, pepitas	12
Beetroot, pear, radicchio, walnut & goats cheese salad	14
Shaved cabbage, red apple, hazelnut, chives	12
Roasted carrots, baby onions, pistachio, sunflower sprouts	12

Dessert

Sorbet or gelato	14
Affogato, vanilla gelato, frangelico	14
Hazelnut chocolate fondant, salted butterscotch & pear sorbet	16
Coconut & lime sorbet, passionfruit, turmeric tapioca, lemon balm	15
Chef's cheese selection, charred fruit bread, mustard fig jam	19
Roasted plum kadaifi, mille-feuille, sesame, sweet labne	15