

Entree

Roasted cauliflower, shawarma spices, almonds, currants, sage brown butter

South Australian mussels, chilli, tomato, chargrilled sourdough

Seared scallops, muhammara, fried potato, baby herbs salad

Hand-cut beef tartare, kimchi, cured yolk, purple potato chips

Burrata, charred stone fruits, cucumber, parsley, spices pecan

Kingfish ceviche, pink grapefruit, avocado, ink cracker, bronze fennel

Main

Fish pie, leeks, truffle oil **gf option*

Tajima Wagyu rump, smoked eggplant, farro, green shallot, chimichurri

Tasmanian T-bone 500g, shaved mushroom, baby herbs, jus +20

Squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron

Eggplant, smoked ricotta, gazpacho, kale pesto, pistachio

Chicken Supreme, corn purée, polenta puff, green beans, roasted chicken jus

Snapper, asparagus, grilled grapes, black olives, artichoke chips

Sides

Paris mash *v, gf* 10

Crispy baby chat potatoes, burnt rosemary, aioli *v, gf* 10

Sauteed wild greens, chilli, confit garlic, pepitas *v, gf* 12

Shaved cabbage, red apple, hazelnut, chives *v, gf* 12

Heirloom tomato panzanella salad, pickle red onions *v, gf* 12

Dessert

Sorbet and gelato, roasted coconut, honeycomb *v, gf*

Hazelnut chocolate fondant, salted butterscotch & pear sorbet

Affogato sorbet, gelato *v, gf*

Tipsy stone fruit trifle, mascarpone, pecan, white chocolate