

Entree

Roasted cauliflower, shawarma, almonds, currants, sage brown butter *gf v*

South Australian mussels, chili, tomato, chargrilled sourdough

Seared scallops, muhammara, fried potato, baby herbs salad *gf*

Crispy pork belly, apple purée, parsnip, boudin noir, jus

Burrata, cavolo nero, roasted grapes & celery salsa, pine nuts *v*

Pastrami salmon, pickle mustard leaf, buttermilk, dark rye

Main

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

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

Cape grim Rib eye, shaved mushroom, baby herbs, jus +MP

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

Dill and potato gnocchi, wild mushroom, brussels sprouts, gorgonzola *v*

Moroccan spiced lamb rump, carrot, smoked yogurt, buckwheat, jus

Cone bay barramundi, butterbean purée, silverbeet, caramelised onion dashi

Sides

Paris mash *v, gf 10*

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

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

Charred cabbage, green tahini dressing, sunflower seeds *v, gf 12*

Iceberg, grapefruit, avocado, pistachio, échalote vin *v, gf 12*

Dessert

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

Hazelnut chocolate fondant, salted butterscotch & pear sorbet *gf*

Affogato, fig & pistachio biscotti, vanilla ice cream, fig sorbet

Rhubarb & strawberry millefeuille, mascarpone, pistachio