



DINNER

ENTREE

- grilled sardines, skordalia, pomegranate, mint, zucchini salad 14
- roasted cauliflower, shawarma spices, almonds, currants, sage brown butter 16
- scallops, pumpkin hummus, hazelnut dukkah, chervil 22
- South Australian mussels, chilli, tomato, chargrilled sourdough 18
- coffee beef carpaccio, garlic chips, raw beet salad, horseradish 18
- homemade charcuterie, pickled vegetables, spiced apple chutney 24/38
- glazed bonito, enoki mushroom, mixed cucumber salad 19

MAIN

- veal and pork ragu, porcini, green pasta, taleggio, vincotto 29
- spelt cavatelli, pumpkin, brussels sprouts, sage, hazelnuts, mozzarella 28
- squid ink pasta, spanner crab, semi-dried tomato, chilli, saffron 33
- fish pie, leeks, truffle oil 36
- silver dory, crushed peas, carrot and ginger nage, parsnip crisps 33
- spiced lamb rump, grilled red onions, baba ganoush, spelt, zucchini 35
- steaks served w watercress, chive and shaved mushroom salad, sherry vinaigrette & choice of:
homemade tarragon mustard
bordelaise sauce
porcini butter
aged balsamic, EVOO and lemon
- scotch fillet 36
- rib-eye MP

SIDES

- pomme puree, crisp herb potatoes 8.8
- sautéed sugar snaps, black vinegar, red banana chilli, garlic chives 8.8
- shaved cabbage, red apple, hazelnut, chives 12
- red beetroot salad, cara oranges, shallot, basil, merlot vinegar 14
- chantenay carrots, smoked chilli, cashew cream, pistachio basil oil, sunflower sprouts 12

DESSERT

- citrus fruit, passionfruit curd, young coconut chia, cacao mint crisps (DF) 15
- yoghurt parfait, roasted strawberries, balsamic, kaffir lime, baby basil 14
- chocolate fondant, salted butterscotch & pear sorbet 16
- affogato, vanilla gelato, frangelico 14
- sorbets or gelato 14
- cheese plate, brown sugar oatcakes, fresh apple 16/24

