

to start

baguette for two, truffle butter 10

olives & smoked almonds 12

oysters 4 each

- natural

- beer battered, crispy shallots, smoked paprika aioli

- russian baked oyster, vodka cream, bacon

entrée

orange infused, smoked beef carpaccio, rocket, crispy capers, parmesan, truffle oil 24

salt & pepper squid, asian slaw, cashews, nahm jim, sriracha aioli 22/34

textures of sweet potato, caprino goat cheese, candid macadamias, black garlic emulsion 19

yellowtail hiramasa kingfish ceviche, avocado, mango chilli salsa, finger lime 24

chilled tiger prawns, papaya salad, tamarind caramel, roasted coconut 25

ham & chicken terrine, piccalilli, apricot gel, wine pearls, toasted brioche 23

shark bay scallops, pea puree, chorizo, pinenuts, verjuice beurre blanc 26

main

thai green curry, roasted cauliflower, crispy shallots, fresh herb salad (vegan) 32

- with chicken 36

battered blue spot emperor, twice cooked hand cut chips, green salad, tartare 34

potato gnocchi, gorgonzola crème, napolitana, spinach, parmesan 35

roasted lamb rump, israeli couscous, roasted pumpkin puree, asparagus,
pomegranate chermoula, saltbush dukkah 42

220g wa beef fillet, pomme lyonnaise, heirloom carrots, celeriac puree, port jus 44

seafood linguine, prawns, mussels, clams, squid, fish, garlic, chilli,
white wine, cherry tomatoes 38

grilled cone bay barramundi, duchesse potatoes, fennel & orange salad,
rainbow beets, salsa verde 39

sides

twice cooked chips, rosemary salt, aioli 10

broccolini, almond flakes, parmesan, sultanas 12

caesar salad, cos lettuce, bacon, croutons, parmesan, soft boiled egg 14

grilled peach, bocconcini, toasted walnuts, mesculin, white balsamic dressing 12