

to start

baguette for two, truffle butter 10

olives & smoked almonds 12

oysters 4.5 each

-natural

-watermelon, chilli, lime granita

- russian baked, vodka cream, bacon

house spritzes

gin & elderflower

prosecco, lemon & strawberry 19

tequila & pink grapefruit

lime & prosecco 19

- entrée -

beef tartare, smoky truffle egg yolk, beef croquette, gribiche, confit shallots, ciabatta 25

salt & pepper squid, spiced asian slaw, cashews, nahm jim, sriracha aioli e 23 / m 35

carpaccio of beetroot & orange, baby burrata, candied pecans, rocket pesto 20

salmon gravadlax, pickled cucumber, black caviar, horseradish mousse 24

poached prawn timbale, green apple, jalapeno & corn guacamole, marie rose sauce 26

chicken liver parfait, red currant jelly, caperberries, apricot, focaccia toast 22

shark bay scallops, pea puree, catalan chorizo, pinenuts, moscato saffron cream 26

- main -

thai green coconut curry, roasted cauliflower, steamed rice, fresh chilli & herb salad, crispy shallots, quinoa (vegan) 32

- with free range chicken 36

battered blue spot emperor, twice cooked chips, green salad, tartare 36

chargrilled beef burger, bacon, cheddar, tomato, pickles, iceberg, tomato relish, aioli, chips 28

potato gnocchi, gorgonzola crème, napolitana, spinach, basil, parmesan 36

slow cooked pork belly, pulled pork parcel, sweet potato, romanesco, apple gel, cider reduction 42

220g wa beef fillet, pomme tartiflette, heirloom carrots, jerusalem artichoke puree, port jus 48

seafood linguine, prawns, mussels, clams, squid, fish, garlic, chilli, white wine, cherry tomatoes 40

grilled barramundi or ocean trout (skin on), honey swede, courgette, sundried tomato tapenade, blood orange & caper beurre blanc 42

- sides -

twice cooked chips, rosemary salt, aioli 12

broccolini, flaked almonds, parmesan, sultanas 14

grilled haloumi salad, pomegranate, croutons, quinoa, tomato, orange vinaigrette 16

rocket salad, goats cheese, stone fruit, candied walnuts, honey & mint dressing 14