

### 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 -

smoked beef carpaccio, rocket, baby capers, parmesan, truffle oil, tonnato sauce 25

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

sous vide fennel, roasted baby corn, almond flakes, black garlic aioli, grapefruit caviar, blood orange hollandaise 20 (vegan on request)

ocean trout tartare, guacamole, lumpfish caviar, finger lime, rye toast 24

poached prawns, cucumber & choko salad, brandy soaked grapes, truss tomatoes, chilli caramel 26

confit duck terrine, caperberries, stonefruit, red currant glaze, focaccia 22

shark bay scallops, pea puree, catalan black pudding, pinenuts, moscato & saffron cream 26

### - main -

slow cooked pork belly, nduja, potato & bean pave, roast pumpkin, broccolini, apple gel, red wine & cherry sauce 42

220g wa beef fillet, potato tartiflette, heirloom carrots, parsnip puree, port jus 48

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

battered blue spot emperor, twice cooked chips, green salad, tartare 36 (grilled on request)

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

grilled barramundi or ocean trout (skin on), cajun spiced okra, potato & edamame mash, baby beets, mirin & miso butter sauce 42

mushroom & chickpea curry, roasted cauliflower, steamed rice, fresh chilli & coriander, quinoa  
- vegan 32 - add chargrilled free range chicken 37

### - 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

\* most dishes are, or can easily be made gluten free. please speak to your waitperson regarding dietary requirements