

bread

freshly baked brioche

lemon olive oil OR whipped garlic butter with pink salt 10

entrees

oysters - east coast pacific rock

natural - over ice with lemon 6pc @ 22

natural - with lime & coriander dressing 6pc @ 24

warm - smoked pancetta Kilpatrick 6pc @ 24.5

tempura soft shell crab rice paper rolls

pink ginger, avocado, orange/lemongrass dipping sauce 22

crispy scallop spring rolls

kaffir lime and lemongrass syrup 21

Japanese style pork dumplings in ginger, soy, chilli sauce 21

baked Tasmanian scallop gratin béchamel, parmesan crust,
cress, lemon pepper 22

lamb ribs with caramel soy & chilli sauce, asian gremolata 22

salt and pepper squid

sweet chilli sauce, Japanese mayo and kaffir lime 21

harissa barbequed quail, gnocchi, rustic tomato passata,
parmigiana reggiano 21

braised asian duck and sweet corn wonton "ravioli"

elegant in its own broth 21

dukkah crusted camembert with thyme, honey, balsamic onion,
quince jam & crushed juniper berry 20

mains

beef tenderloin with herb & leek croquette, sautéed spinach, mushroom cigar	
with your choice of	42
mushroom red wine sauce	
or	
beef jus	
slow cooked pork belly in cassia bark and star anise cauliflower puree, candied fuji apples, shaved red radish, sticky white balsamic	22/36
pan-fried salmon fillet with pesto risotto	
blistered tomatoes, broccolini & basil veloute`	36
coconut marinated chicken breast, jasmine rice cake, beans, baby carrots, fragrant pumpkin sauce	36
wallaby porterhouse baby beets, baby carrots, mountain pepperberry mustard and sherry jus	38
slow braised lamb shoulder in cinnamon and all spice	
pumpkin spinach pot sticker & broccolini served with marsala sauce	38
aromatic coconut red duck curry and coconut rice, roasted pumpkin, lychees, fragrant herbs	38
juniper rubbed venison fillet, celeriac puree, hazelnut and cacao crumb, salsa verde, blackberry jus	48
pan fried market fish with a warm salad of pink eye potatoes, peas, harissa, chorizo, lemon buerre blanc	42
sides	
garden of greens avocado, house dried tomatoes dressed with miso, lemon and olive oil vinaigrette	10
steamed vegetables with salted butter	10
duck fat roasted new potatoes with smashed garlic, thyme & parsley	10
straight cut potato chips with garlic-naise and ketchup	10
cauliflower pine nuts, parsley, mint, dill, za'atar, pumpkin seeds, sunflower seeds and cranberries	10

desserts

vanilla panna cotta with pineapple marmalade, black pepper, aerated chocolate, ginger snap crumble	16.5
pavlova , strawberries, blueberry compote, crème fraiche, pistachio praline, raspberry sorbet	16.5
peanut and butterscotch semi-freddo with peanut brittle and caramel	16.5
warm chocolate torte with ganache, orange cacao crumbs, vanilla ice-cream & crème fraiche	16.5
pot of gold , baked manhattan cheesecake, beurré bosc pear, pistachio praline, brandy snap, vanilla ice cream	16.5

ice-cream

vanilla
chocolate
raw salted caramel
raw coconut

sorbet

mango
raspberry

any 3 scoops 15

cheeses

double brie 12
blue vein 12
aged cheddar 12
3 cheese plate 30

choice of - truffled honey / quince jam / or figs and dates

all served with - lavoush crackers