

**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 @ 24

**natural - with lime & coriander dressing** 6pc @ 24.5

**warm - smoked pancetta** Kilpatrick 6pc @ 25

**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 22

**braised asian duck and sweet corn wonton "ravioli"**

elegant in its own broth 21

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

## **mains**

<b>beef tenderloin with herb &amp; leek croquette, sautéed spinach, mushroom cigar</b> <b>with your choice of mushroom red wine sauce or beef jus</b>	42
<b>"beef &amp; reef" eye fillet, buttered potato puree, snow peas, garlic prawn &amp; scallops, shellfish bisque sauce</b>	48
<b>slow cooked pan-fried pork belly</b> braised in cassia bark and star anise, cauliflower puree, candied fuji apples, shaved red radish and sticky white balsamic	22/36
<b>pan-fried salmon fillet with pesto risotto</b> blistered tomatoes, broccolini & basil velouté	36
<b>coconut marinated chicken breast, jasmine rice cake, beans, baby carrots, fragrant pumpkin sauce</b>	36
<b>wallaby porterhouse(m/r) baby beets, baby carrots, mountain pepper berry and sherry jus</b>	38
<b>slow braised lamb shoulder in cinnamon and all spice</b> pumpkin gow gee, poppadom & broccolini served with marsala sauce	38
<b>aromatic coconut red duck curry and coconut rice</b> roasted pumpkin, lychees, beans, fragrant herbs	38
<b>juniper rubbed venison fillet(m/r) celeriac puree, hazelnut and cacao crumb, salsa verde, blackberry jus</b>	48
<b>pan fried market fish with a warm salad of dutch cream potatoes, peas, chorizo, harissa, lemon beurre blanc</b>	42

## **sides**

<b>garden of greens</b> avocado, house dried tomatoes dressed with miso, lemon and olive oil vinaigrette	10
<b>steamed vegetables</b> with salted butter	10
<b>duck fat roasted new potatoes</b> with smashed garlic, thyme & parsley	10
<b>straight cut potato chips</b> with garlic-naise and ketchup	10
<b>cauliflower pine nuts, parsley, mint, dill, za'atar, pumpkin seeds, sunflower seeds and cranberries</b>	10

## desserts

<b>vanilla panna cotta</b> with pepperberry poached stone fruit, black pepper, aerated chocolate, ginger snap crumble	16.5
<b>pavlova</b> , strawberries, blueberry compote, crème fraiche, pistachio praline, raspberry sorbet	16.5
<b>banana semi freddo</b> , hazelnut praline, toffee popcorn, caramelized bananas, chocolate shavings	16.5
<b>warm chocolate torte</b> with ganache, orange cacao crumbs, vanilla ice-cream & crème fraiche	16.5
<b>pot of gold</b> , baked manhattan cheesecake, poached 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