

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 @ 25

natural - with lime & coriander dressing 6pc @ 25

warm - prosciutto Kilpatrick 6pc @ 25

beef carpaccio, garlic aioli, rocket, parmesan, grissini 22

tempura prawn rice paper rolls

pink ginger, avocado, orange dipping sauce 22

crispy scallop spring rolls

kaffir lime and lemongrass syrup 22

Japanese style pork dumplings in ginger, soy, chilli sauce 22/36

master stock braised duck ravioli, cucumber daikon pickle,
black cumin spiced pine nuts, ginger butter sauce 22

lamb ribs, asian style gremolata, chilli soy caramel sauce 22

quail "kiev" garlic yoghurt, pomegranate glaze, herb oil, sumac 22

prawn tortellini, lemongrass, ginger & shellfish butter sauce,
pecorino, spring onion oil 22

vegan, gluten/dairy free children's menus available

Please note when bringing in celebratory cakes a surcharge of \$3 per person is applied for services

mains

beef tenderloin with herb & leek croquette, sautéed spinach, beef jus	44
"beef & reef" eye fillet, buttered potato puree, beans, garlic prawn & shellfish bisque sauce	49.5
slow cooked pan-fried pork belly braised in cassia bark and star anise, cauliflower puree, candied fuji apples, shaved red radish and sticky white balsamic	22/38
pan fried atlantic salmon fillet, harissa potatoes, seasonal vegetables, chorizo, lemon beurre blanc	36
coconut marinated chicken breast, jasmine rice cake, beans, baby carrots, fragrant pumpkin sauce	36
wallaby porterhouse (m/r) carrot puree, beetroot, sauerkraut, mountain pepper berry and sherry jus	38
slow braised lamb shoulder in cinnamon and all spice pumpkin gow gee, poppadum & broccolini served with marsala sauce	38
aromatic red duck curry and coconut rice roasted pumpkin, lychees, beans, fragrant herbs	40
venison fillet (m/r) potato gnocchi, beetroot, gremolata, macadamia & pepperberry crumble, blackberry jus	48

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	11
straight cut potato chips with garlic-naise and ketchup	10
za'atar crumbed cauliflower , red miso dressing	10

desserts

kaffir lime & coconut pannacotta , spiced strawberries, strawberry ripple ice cream, crisp white chocolate	17
warm chocolate torte with ganache, orange cacao crumbs, vanilla ice-cream & crème fraiche	17
peanut & butterscotch semi freddo , peanut brittle biscuit, caramel, raw salted caramel ice cream	17
baked manhattan cheesecake , passionfruit coulis, lime cream, mango & blueberries compote, coconut tuile	17.5
vegan trifle , apple, mango sorbet, berries, almond cake, coconut cream, granola	17

ice-cream

vanilla
chocolate
raw salted caramel
raw coconut

sorbet

mango
raspberry

any 3 scoops

15

cheeses**ashgrove wasabi cheddar**

12

coal river camembert

12

king island blue vein

12

heidi farm gruyere

12

king island smoked cheddar

12

3 cheese plate

30

choice of - truffled honey / quince jam / or figs and dates**all served with** - Tasmanian sea salt lavoush crackers