

afternoon dining menu

freshly baked brioche

lemon olive oil OR whipped garlic butter with pink salt 10

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

oysters natural - over ice with lemon 6pc @ 25
- lime, coriander dressing 6pc @ 25

Hiramasa king fish sashimi, apple, black vinegar dressing,
Furiyaki, spring onion oil

fried chicken dumplings, shoa xing broth, ginger & cucumber pickle,
lemon oil 22

tempura prawn rice paper rolls 22
pink ginger, avocado, orange/lemongrass sauce

crispy scallop spring rolls 22
kaffir lime and lemongrass syrup

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

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

fish n chips - beer battered or grilled fish of the day,
straight cut fries, tartare sauce

with salad 30 without salad 27

straight cut potato chips - garlic-naise and ketchup 11

desserts

kaffir lime & coconut pannacotta , spiced strawberries, strawberry ripple ice cream, crisp white chocolate	17
warm chocolate torte with ganache, cacao crumbs, vanilla ice-cream & cream	17
date & ginger pudding , candied apples, caramel sauce, vanilla ice-cream & cream	17
peanut & butterscotch semi freddo , peanut brittle biscuit, caramel, raw caramel ice cream	17
new york cheesecake , local berries, passionfruit & lime cream coconut tuile	17.5

ice-cream	sorbet
vanilla	mango
chocolate	raspberry
raw salted caramel	raw coconut

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	