

olives

bread in common, house butter

entrée

leek, caramelised onion tartlet, smoked ricotta, walnut
duck liver parfait, plum, charred bread
cured market fish, grapefruit, cashew

main

risotto, mushrooms, shiitake, parmesan crisps
seafood spaghetti, salted roe, prawn oil
kangaroo, goats curd, blueberry, macadamia
pork belly, cassoulet, cavolo nero, salsa verde
duck breast, orange, fennel, native thyme +5
fish of the day, grapes, fish roe, beurre blanc +5
beef fillet, potato puree, spinach, jus +15
or wagyu +45

dessert/cheese

creme caramel, rhubarb, coconut crunch
chocolate mousse, hazelnut praline, vanilla ice cream
cheese, honeycomb, crispbread

please note - oysters, side dishes, cheese plates can be added

