



*SERVING BREAKFAST, LUNCH & DINNER
7.30 A.M UNTIL 11.00 P.M MONDAY TO FRIDAY
6.00 P.M UNTIL 11.00 P.M SATURDAY*

SUMMER LUNCH MENU

Mixed marinated olives \$9
Freshly shucked oysters mignonette dressing MP

Parsnip, pear and vanilla soup
crème fraiche, parsnip chips \$5.5 taste / \$13

Terrine

pork, chicken, pistachio, foie gras, shallot jam, cornichons \$24

Beetroot salad

lentils, hazelnuts, goats cheese, apple, verjuice dressing \$18.5

Snapper tartare

marinated chives, shaved foie gras, puffed wild rice \$25

Barramundi carpaccio and smoked pork loin

soubise puree, pickled apple and pear \$22.5

Gnocchi

cherry tomatoes, basil, chilli, capers, goats curd \$22 / \$32

Risotto

grilled radicchio, gorgonzola, currants, pine nuts \$22 / \$32

Pan roasted John Dory

parsley puree, fennel pickle, barberries, bacon bread \$40

Confit duck leg and roasted breast

cantaloupe, labne, sautéed radish \$39

Roasted and smoked lamb rump

tabouleh, yoghurt, pomegranate lamb jus \$38

300gm 120 day aged grain fed Scotch Fillet

buttered potatoes, ox tail ragout, blackberries \$40

and a little something extra

potato puree \$8.5

broccolini, truffled pecorino \$12

dressed leaves, apple, walnuts, blue cheese \$9.5