
STARTERS

Pacific oysters, half dozen, finger lime, nori	24
San Danielle prosciutto, Piel de Sapo melon, lime, oregano	21
Grilled baby corn, asparagus, herb labna, basil oil	23
House smoked salmon, crème fraiche, pickled cucumbers, rye	24
Burrata, cured beetroot, blackberry vinegar, marjoram	24
Tuna, avocado, ponzu, wasabi, salmon roe	26
Prawn toast, sesame, yuzu mayonnaise	20
Steak tartare, cured egg yolk, crisp potatoes	24

MAINS

Broad bean risotto, enoki mushrooms, oregano	28
Roast split prawns, salt bush, macadamia nuts, herbs	34
Battered King George whiting, chips, tartare	33
Pan fried barramundi, charred leek, dashi broth, sea greens	31
Roast pork belly, figs, hazelnuts, broccolini	29
Pan fried lamb loin, peas, mint, black garlic, radish	34
Jacks Creek Sirloin, café de Paris butter, smoked paprika, rocket	34
Boronia roast chicken, artichokes, burnt lemon, herbs (for 2)	52

SIDES

Sourdough bread and house made butter	4
Radicchio, grapefruit, parmesan salad	9
Zucchini, fennel, herbs, smoked almonds	9
Brussel sprouts, crispy shallots	9
Chips	8
Crisp duck fat potatoes, rosemary	9

DESSERT

Strawberry creme brulee	16
Ruby chocolate delice, raspberry sorbet	16
Blood orange and nashi pear salad, sorbet, honeycomb	16
Cheese, chutney, crackers	9 ea
- Maffra cloth aged Cheddar	
- Buche de Chevre	
- Milawa Blue	