
STARTERS

Pacific oysters, half dozen, finger lime	24
San Daniele prosciutto, Piel de Sapo melon, lime, oregano	21
Stracciatella, asparagus, green almonds, seeded cracker	23
House smoked salmon pastrami, pickled fennel, beetroot, labna	24
Citrus cured scallops, tomatoes, blackberries, tomato consommé	24
Tuna, avocado, ponzu, wasabi, salmon roe	26
Prawn toast, sesame, yuzu mayonnaise	22

MAINS

Salt baked beetroot, peas, black garlic, walnuts, wild rice	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	32
Roast pork belly, apricots, hazelnuts, broccolini	31
Roast duck breast, zucchini, mandarin puree, baby beans	36
Jacks Creek sirloin, smoked potato puree, kombu butter, truss tomatoes	36
Boronia roast chicken, artichokes, burnt lemon, herbs (for 2)	56

SIDES

Sourdough bread and house made butter	4
Cos, pear, parmesan salad	9
Tomato, cucumber, oregano salad	9
Sugar snap peas, chilli, garlic, lemon	9
Chips	8
Crisp duck fat potatoes, rosemary	10

DESSERT

Peach creme bruleé	16
Chocolate delice, hazelnuts, blueberries	16
Mango and cherry salad, licorice, mango sorbet	16
Cheese, chutney, crackers	9 ea
- Maffra cloth aged Cheddar	
- Ebenezer Ash Chevre	
- Milawa Blue	