
STARTERS

Sydney rock oysters, half dozen, lemon, ginger	24
Charcuterie plate, melon salad, grissini	23
Vannella Burrata, house-made seeded lavosh, black garlic	23
Tartare of house smoked salmon, capers, crème fraiche, sea greens	24
Scallop tortelli, apple, pickled daikon, yuzu	26
Kingfish ceviche, tomato dashi broth, cherry tomatoes	24
Prawn toast, sesame, yuzu mayonnaise	22

MAINS

Miso eggplant, nori, tofu, sesame seeds	28
Grilled tuna, pickled baby vegetables, lemon vinaigrette	34
Crumbed fish of the day, aioli, pickled cucumber	33
Seafood curry, barramundi, prawn, clams, coconut, tomato	34
Roast pork belly, plums, hazelnuts, broccolini	32
Roast duck breast, zucchini, mandarin puree, baby beans	36
Jacks Creek sirloin, potato puree, kombu butter, sugar loaf cabbage	36
Boronia roast chicken, padron peppers, romesco sauce, herbs (for 2)	56

SIDES

Sourdough bread and house-made butter	4
Endive, orange, smoked almonds, basil salad	9
Tomato, cucumber, oregano salad	9
Snake beans, kale, chilli, garlic, lemon	9
Chips	8
Crisp duck fat potatoes, rosemary	10

DESSERT

Fig creme bruleé	16
Fresh blackberries, raspberries, honeycomb, chocolate	16
Pineapple, blueberries, passionfruit, marshmallow	16
Cheese, chutney, crackers	9 ea
- Maffra cloth aged Cheddar	
- Ebenezer Ash Chevre	
- Milawa Blue	