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## STARTERS

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Sydney rock oysters, half dozen, apple and ginger mignonette  
Spring vegetable tart, peas, coconut feta  
House smoked salmon mousse, cucumber, lemon dressing, crostini  
Scallop tartare, asparagus, avocado, lemon, squid ink tuille  
Duck dumplings, xo sauce, pickled daikon  
Prawn toast, sesame, yuzu mayonnaise

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## MAINS

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Baked baby cauliflower, tomato salsa, oregano, seeds  
Battered King George whiting, chips, tartare  
Roast Mulloway, artichoke, peas, tonka bean aioli  
Roast pork belly, nashi pear, vanilla, fennel  
Hibachi grilled duck breast, baby kohlrabi, mulberries  
Chargrilled sirloin steak, smoked beetroot, black garlic  
Boronia roast chicken, café de Paris butter, witlof

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## SIDES

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Sourdough bread and house-made butter 4  
Garlic bread 6  
Fennel, quail egg, crouton salad 10  
Heritage tomato salad, gazpacho dressing 10  
Crispy fried brussels sprouts, shallots, ginger 10  
Crisp duck fat potatoes, rosemary 11  
Chips 9

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## DESSERT

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Mango, fresh berries, mango sorbet  
Banoffee, chocolate, peanuts, banana ice cream  
Crème brulee, pineapple, coconut  
Cheese, chutney, crackers (select two)  
- Maffra cloth aged Cheddar  
- Ebenezer Ash Chevre  
- Milawa Blue

two courses \$60 per person  
three courses \$75 per person

Please note 10% surcharge applies on Sundays and Public Holidays