
STARTERS

Sydney rock oysters, half dozen, finger lime and Kampot pepper
Vannella burrata, vine ripened tomatoes, Alto lemon oil
Hiramasa kingfish sashimi, apple cucumber, wakame, dashi
Spanner crab, avocado, almonds, ruby grapefruit gel
Duck dumplings, xo sauce, pickled daikon
Prawn toast, sesame, yuzu mayonnaise

MAINS

Baked eggplant, tahini, walnut tarator, basil
Battered King George whiting, chips, tartare
BBQ smoked salmon, charred broccolini
Pan fried barramundi, marinated cucumbers, mint and dill yoghurt
Roast pork belly, nashi pear, vanilla, fennel
Chargrilled sirloin steak, salsa verde, gaufrette potatoes
Boronia master stock chicken, baby bok choy, shallot salsa

SIDES

Sourdough bread and house-made butter 4
Garlic bread 6
Celery, green bean, walnut salad 10
Heritage tomato salad, gazpacho dressing 10
Roast Dutch carrots, shallots, ginger 10
Crisp duck fat potatoes, rosemary 11
Chips 9

DESSERT

Peach Melba, raspberries, vanilla ice cream
Chocolate cremeux, cherries, coconut
Crème brulee, banana
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