
STARTERS

Sydney rock oysters, half dozen, jamon kilpatrick
Marinated beetroot, Holy Goat curd, apple, aged balsamic
Seared smoked salmon fillet, horseradish, lemon, radish
Chicken liver parfait, apricot, plums, pickled walnut, herb crostini
Moreton Bay bug ravioli, finger lime, saltbush, brown butter
Prawn toast, sesame, yuzu mayonnaise

MAINS

Hibachi grilled king brown mushrooms, smoked potato, hazelnuts
Battered King George whiting, chips, tartare
Roast snapper, daikon, pork dashi, aged mirin
Pan fried barramundi, jerusalem artichoke, charred cavalo nero
Roast pork belly, smoked tomato, pickled cucumber, Espelette peppers
Beef fillet, kampot pepper sauce, beef crisps
Boronia master stock chicken, baby bok choy, shallot salsa

SIDES

Sourdough bread and house-made butter 4
Garlic bread 6
Salad of zucchini, grapes, brown rice miso dressing 11
Heritage tomato salad, gazpacho dressing 11
Roast Dutch carrots, shallots, ginger 11
Crisp duck fat potatoes, rosemary 12
Chips 10

DESSERT

Blackberries, liquorice, lime cremeux, sesame tuille
Single origin chocolate pudding, red plum, vanilla ice cream
Crème brulee, persimmon
Cheese, chutney, crackers (select two)
- Maffra cloth aged Cheddar
- Ebenezer Ash Chevre
- Milawa Blue

two courses \$63 per person
three courses \$78 per person

Please note 10% surcharge applies on Sundays and Public Holidays