
STARTERS

Sydney rock oysters, half dozen, bergamot and kampot pepper dressing
Burrata, braised leeks, vinaigrette, hazelnuts, grilled bread
Seared South Australian squid, chilli, lemon, furikake
Beef tartare, wild sorrel, horseradish, nori chips
Moreton Bay bug ravioli, finger lime, saltbush, brown butter
Prawn toast, sesame, yuzu mayonnaise

MAINS

Miso baked cauliflower, kale, romesco sauce, toasted seeds
Battered King George whiting, chips, tartare
Roast snapper, daikon, pork dashi, aged mirin
Baked barramundi, artichokes, parsley, preserved lemon
Roast pork belly, quince, grilled baby cucumber, grain mustard
Oyster blade steak, purple broccolini, wasabi sauce, beef crisps
Boronia master stock chicken, mushrooms, shallots, bay leaf

SIDES

Sourdough bread and house-made butter 4
Garlic bread 6
Cabbage, pecorino, padrón pepper, walnut salad 11
Red oak leaf, cherry tomato salad 11
Crisp brussel sprouts, shallots, ginger 11
Crisp duck fat potatoes, rosemary 12
Chips 10

DESSERT

Rhubarb, lemon curd, apple, vanilla labna, honeycomb
Single origin chocolate pudding, cumquat, chantilly cream
Crème brulee, red kiwi fruit
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