
STARTERS

Sydney rock oysters, half dozen, mandarin and kampot pepper dressing
Stracciatella, radish, pickled cucumber, toasted buckwheat
Kingfish tartare, avocado, garlic flowers, tapioca crisp
Smoked salmon gravlax, dill, rye, gribiche
Jamon iberico, pickled walnuts, garlic and jalapeno flatbread
Prawn toast, sesame, yuzu mayonnaise

MAINS

Whole miso baked eggplant, ponzu, nori crisp
Battered King George whiting, chips, tartare
Grilled swordfish, smoked cherry tomatoes, zucchini
Baked barramundi, grilled asparagus, green goddess
Roast pork belly, balsamic, blackberries, chard, rosemary
Boronia master stock chicken, sweetcorn, basil, lemon
Oyster blade steak, watercress salad, beef crisp, mustard

SIDES

Sourdough bread and house-made butter 4
Garlic bread 6
Shaved fennel, peach, herbs, nigella seeds 11
Witlof, treviso, finger lime dressing 11
Crisp brussel sprouts, shallots, ginger 11
Crisp duck fat potatoes, rosemary 12
Chips 10

DESSERT

Semifreddo, orange, hazelnuts, macerated strawberries, black rice
Berry trifle brulee
Single origin chocolate mousse, miso caramel, chocolate mint
Cheese, chutney, crackers (select two)
- Maffra cloth aged Cheddar
- Ebenezer Ash Chevre
- Milawa Blue

two courses \$68 per person
three courses \$83 per person

Please note 10% surcharge applies on Sundays and public holidays