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## STARTERS

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Sydney rock oysters, half dozen, apple, kampot pepper mignonette  
Vannella burrata, grapes, pine nuts  
Hiramasa kingfish crudo, beetroot, nashi pear, lemon  
Lobster ravioli, XO sauce, samphire  
Charcuterie plate, Piel de Sapo melon, grilled sourdough  
Prawn toast, sesame, yuzu mayonnaise

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## MAINS

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Cauliflower steak, almond hummus, harissa, tahini  
Battered King George whiting, chips, tartare  
Roast snapper, burnt butter, smoked potato, spinach, chilli, garlic  
Baked barramundi, Jerusalem artichoke, tarragon  
Roast pork belly, caramelised fennel, fennel pollen  
Boronia roast chicken, mushrooms, thyme, rosemary  
Braised beef brisket, soft polenta, fioretto, salmoriglio

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## SIDES

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Sourdough bread, house-made butter	3 ea
Garlic bread	7
Roast beetroot, Tuscan cabbage, toasted buckwheat	12
Zucchini salad, lemon, herbs, pecorino	12
Crispy fried brussels sprouts, shallots, ginger	12
Crisp duck fat potatoes, rosemary	13
Chips	11

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## DESSERT

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Caramelised apple, sorbet, almond wafer  
Fig frangipane tarte tatin, hazelnut ice cream, nutmeg  
Crème brulee, persimmon  
Cheese, chutney, crackers (select two)  
- Maffra cloth aged Cheddar  
- Ebenezer Ash Chevre  
- Milawa Blue

two courses \$72 per person  
three courses \$88 per person

Please note 10% surcharge applies on Sundays and public holidays