
STARTERS

Sydney rock oysters, half dozen, apple, kampot pepper mignonette
Stracciatella, pickled persimmon, radish, hazelnuts
Octopus carpaccio, chilli kombu dressing, lemons from the garden
Duck and pepper berry broth, pearl meat, ravioli, coriander
Chicken pâté terrine, cornichons, walnut purée, grilled bread
Prawn toast, sesame, yuzu mayonnaise

MAINS

Cauliflower steak, almond hummus, harissa, tahini
Battered King George whiting, chips, tartare
Baked snapper, fragrant curry sauce, rice, condiments
Duck breast, zucchini, spiced pumpkin, sorrel, buckwheat
Roast pork belly, beetroot, charred radicchio, jus gras
Boronia rotisserie chicken, mushrooms, tarragon sauce, black truffle
Slow cooked beef cheek, smoked celeriac, remoulade

SIDES

Sourdough bread, house-made butter **3 ea**
Garlic bread **7**
Winter greens salad, white balsamic dressing **12**
Cauliflower blossom, garlic, chilli, lemon, capers, toasted pine nuts **12**
Crispy fried brussels sprouts, shallots, ginger **12**
Crisp duck fat potatoes, rosemary **13**
Chips **11**

DESSERT

Caramelised apple, sorbet, almond wafer
Chocolate pudding, pain d'epices, vanilla ice cream
Crème catalin, burnt poorman's orange
Cheese, chutney, crackers (select two)
Maffra cloth aged Cheddar | Ebenezer Ash Chevre | Milawa Blue

To share

Baked Long Paddock Driftwood, caramelised red onion, lavosh **48**

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

Please note 10% surcharge applies on Sundays and public holidays