

MENU

STARTERS

1. GIN CURED KINGFISH / SMOKED COCONUT / PICKLED QUKES / BEAN CURD / SALMON ROE
2. SMOKED DUCK / CRANBERRIES / ORANGE / RADICCHIO / JAMON CRUMBLE
3. PORK BELLY / PEANUT CARAMEL / DAIKON / APPLE
4. HEIRLOOM TOMATOES / ROBE LABNEH / SWEET AND SOUR EGGPLANT / FLAT BREAD

MAINS

1. BLACK ANGUS STRIPLOIN / PARSNIP / HORSERADISH BUTTER / PORT JUS
2. CHICKEN BREAST / HARISSA / CHARRED SWEET CORN / SPRING ONION
3. BARRAMUNDI / APPLE AND FENNEL REMOULADE / SAMPHIRE / HAZELNUTS
4. GNOCCHI / BUTTERNUT / MAPLE BUTTER / BRUSSEL SPROUTS / PEPITA

SIDES

SHOESTRING FRIES / OLSSONS SEA SALT / TRUFFLE AIOLI

SALAD LEAVES / PEPITAS / SUNFLOWER SEEDS / VINAIGRETTE

DESSERTS

1. CHOCOLATE TART / BRANDY SNAP CRUMBLE / RASPBERRY / ELDERFLOWER CREAM
2. PAVLOVA / RUM PINEAPPLE / MANGO SORBET / STICKY COCONUT / DOUBLE CREAM
3. STICKY DATE PUDDING / ROASTED PEAR / BUTTERSCOTCH / WATTLESEED CREAM
4. UDDER DELIGHTS BRIE / QUANDONG MARMALADE / SOURDOUGH CRISPS

CREDIT CARD PAYMENTS INCUR A MERCHANT SERVICE FEE OF 1.5% IN ADDITION TO TOTAL AMOUNT PAYABLE. PUBLIC HOLIDAY 15% SURCHARGE APPLIES. ONE CHECK PER TABLE