

MENU

ENTREE

1. CURED KINGFISH / PONZU / MISO AIOLI / SEAWEED FURIKAKE
2. SALT AND PEPPER TOFU / ROASTED EGGPLANT / BURNT CHILI VEGAN AIOLI
3. SMOKED DUCK / MACADAMIA / PICKLED BEETROOT / RADISHES
4. TINGLING PRAWNS / SCHECHAUN / ASIAN HERBS / ROASTED PEANUTS

MAINS

1. TWICE COOKED PORK BELLY / LYCHEE AND CUCUMBER SALAD / ASIAN HERBS / CHILI JAM
2. TASMANIAN SALMON / WASABI TARAMASALATA / CHARRED EDAMAME/ WOMBOK
3. CRAB SPAGHETTI / BLACK PEPPER / PARMESAN / CHIVES / SOFT POACHED EGG
4. STUFFED AND BAKED EGGPLANT /PEPERONATA / ALMOND CURD / AJVAR RELISH

SIDES

ROASTED BABY CARROTS / WHIPPED HONEY LABNEH / PISTACHIO

TRUFFLE FIRES / PARMESAN SALT / TRUFFLE AIOLI

GARDEN SALAD WITH SHAVED FENNEL / VERJUICE VINAIGRETTE

DESSERTS

1. PAVLOVA / PASSIONFRUIT / ORANGE / VANILLA MASCARPONE
2. SUMMER TRIFLE / PINEAPPLE / MANGO / MERINGUE / ALMONDS

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