Marinated Olive to Start 4

Entrée

Freshly Shucked Sydney Rock oysters, ginger and sweet sake dressing, pickled cucumber, citrus

22/43 (or 4 Each) DF, GF

Chicken Liver Parfait, orange marmalade, pickles, brioche croutons

18 GF option

Ceviche of Hiramasa Kingfish, chili and lime, avocado and crème fraiche, pickled daikon puffed black rice, sesame seed, micro herbs (Chef's Signature Dish)

22 GF

House Made Linguini, blue swimmer crab meat, courgette, caper, chilli, creamed prawn bisque

22

Pan Seared Scallops, fennel puree, roasted sweet corn and chive, pickled fennel, maple crispy pancetta 22 GF

Twice Baked French Onion Soufflé and gruyere cheese gratin

19 V

Rosemary Gnocchi, lamb neck ragu, black cabbage, preserved lemon, sourdough crumble, parmesan 19

Roasted Vegs and Quinoa, balsamic and maple dressing, fetta, baby spinach, pepita, mint salsa verde 16 V (optional), GF

Main

Grilled Grain Fed Eye Fillet or Angus Sirloin, mashed potato, sautéed spinach, creamed truffle and mushroom jus, crispy onion

38 or 34 GF

Charred Spatchcock, sweet corn puree, cumin roasted heirloom carrots, fetta, pomegranate glaze, crispy kale

33 GF

Char Sui Crispy Duck Leg, sprouts, shiitake, coriander, consommé, Korean pork dumplings, sesame seed

32 DF (Chef's Signature Dish)

Pan Fried Barramundi, prawn and leek cigar, cauliflower puree, charred brocolini sweet pea and parsley dressing, sauterne foam

32

Twice cooked Bangalow Pork Belly, butter nut pumpkin puree, green apple, pickled celery, puffed black rice, toasted walnut, caramelized apple gel

30 GF

Grilled Lamb Rump, pea puree, roasted kipfler potato, semi dried cherry tomato fetta, mint salsa verde

33

Grilled Duck Breast, beetroot gel, grilled asparagus, lardon, balsamic pickled beetroot, pistachio

33 GF

Sides

Steamed Greens, toasted almond and olive oil V **Shoestring Fries,** Garlic aioli V

Wild Rocket, candied walnut, parmesan, maple and balsamic dressing Iceberg, pepita, French dressing, parmesan cheese

8