

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
19 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, avruga caviar dressing, pickled fennel
maple crispy pancetta, sauce sauterne
23 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 Veggies and Quinoa, balsamic and maple dressing, fetta, baby spinach, pepita, mint salsa verde
17 V (optional), GF

Main

Grilled Grain Fed Eye Fillet mashed potato, sautéed spinach, creamed truffle and
mushroom jus, crispy onion
38 GF

Oven Roasted Chicken and Leek Pie in Crème Fraiche Pastry,
sautéed brussel sprout, hazelnut, truffled mash potato, pan jus
32

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, king prawn thermidor gratin with mozzarella, cauliflower puree
charred brocolini and cauliflower florets, sauce vierge GF Option
35

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

Grilled Lamb Rump, pea puree, roasted kipfler potato, semi dried cherry tomato
fetta, mint salsa verde
33

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