

*Entrée*

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

21/38 ( or 4 Each ) DF, GF

**Chicken Liver Parfait**, orange marmalade, pickles, brioche croutons

18 GF option

**Yamba King Prawn Stuffed Black Tortellini**, shell fish bisque, charred fennel, dill, crispy potato

22

**Pan Seared Scallops**, cauliflower cream, chorizo, roasted florets, salsa verde, pork crackle

22 GF

**Twice Baked Goat Cheese Soufflé Gratin**, house made beetroot relish

18 V

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

19

**Torched NZ King Salmon**, crispy calamari, ponzu dressing, pickled radish, wasabi aioli, yuzu gel

20 DF, GF option

**Roasted Veggies and Quinoa**, balsamic and maple dressing, fetta, baby spinach, pepita, salsa verde

16 V, GF

*Main*

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

29

**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

**Crispy Skin Barramundi**, grilled garlic prawns, carrot cream, charred brocolini, pickled carrot, umami butter

32 GF

**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**, sweet pea puree, pan fried kipfler potato and peas, mint labneh, burnt lemon

33 GF

**200gm Grain Fed Eye Fillet or 200gm Angus Sirloin**

pommes anna, truffled mushroom duxelle, sautéed spinach, caramelized onion, English

mustard butter, jus

38 or 34 GF

GF: Gluten free DF: Dairy free V: Vegetarian

*Sides*

**Steamed Greens**, toasted almond and olive oil V

**Shoestring Fries**, Garlic aioli V

**Iceberg**, pepita, pecorino

8