



À La Carte

TO START

Housemade Bread | Bracu Olive Oil | Olives
\$3 PP

ENTREÉS

Scallop Mousse Raviolo | Spinach | Lemongrass | Prosciutto
\$26

Grilled Octopus | Chilli Romesco | Spring Onion | Pomegranate Molasses |
Crispy Shallot | Almonds (GF)
\$27

BBQ Pork Scotch | 'Kimchi' | Spiced Onion Puree | Sesame | Cashew
\$26

Butternut Squash & Seaweed Terrine | Chilli Oil | Ricotta
| Peanut | Kaffir Lime (GF)
\$24

Please note due to seasonality availability and supply shortages with the start of the 2023 season, that selected ingredients may be substituted. We thank you for your patience during this period.



MAINS

Dayboat Fish | Pancetta | Wakame | Shellfish |
Pomme Noisette Cream (GF)
\$44

Angus Beef Eye Fillet | Parmesan Crumb | Courgette |
Onion | Bone Marrow Sauce (GF)
\$52

Duck Breast | Parsnip | Fig | Pak Choi | (GF)
\$42

Lamb Loin & Rib | Potato Terrine | Anchovy | Baby Cos (GF)
\$43

63 ° Egg | Celeriac | Black Garlic | Wild Mushroom | Almond Sauce
\$38

TO ACCOMPANY

Bombay Baby Cos | Chardonnay Dressing (V, GF, DF)
\$14

Steamed Seasonal Bombay Greens | Bracu EVOO | Confit Garlic (V, GF, DF)
\$14

Baby Potatoes | Garlic Butter | Chives (V, GF)
\$13

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DESSERTS

'Cheesecake' | Feijoa | Poached Pear
\$24

Dark Chocolate | Raspberry | Doughnut | Hazelnut
\$24

Strawberry | Pistachio | White Chocolate
\$24

Daily Cheeses | Dried Fruit | Toasted Mixed Nuts | Crackers
One Cheese | Two Cheeses | Three Cheeses
\$16 \$25 \$33

House-Made Trio Of Sorbets (GF, DF)
\$18

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Set Menu



STARTER, THREE COURSES AND SIDES - \$99.9

STARTER, TWO COURSES AND SIDES - \$79.9

Housemade Bread | Bracu Olive Oil | Olives

ENTREÉS

Scallop Mousse Raviolo | Spinach | Lemongrass | Prosciutto

OR

Butternut Squash & Seaweed Terrine | Chilli Oil | Ricotta | Peanut | Kaffir Lime (GF)

MAINS

Dayboat Fish | Pancetta | Wakame | Shellfish | Pomme Noisette (GF)

OR

Lamb Rib & Loin | Mushroom Puree | Pak Choy

OR

63 ° Egg | Celeriac | Black Garlic | Wild Mushroom | Almond Sauce

TO ACCOMPANY

Bombay Baby Cos | Chardonnay Dressing (V, GF, DF)

Baby Potatoes | Garlic Butter | Chives (V, GF)

DESSERT

Dark Chocolate | Raspberry | Hazelnut

OR

'Cheesecake' | Feijoa | Poached Pear

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Degustation

DEGUSTATION - \$135 PP
MATCHING WINES + \$65 PP

Housemade Bread | Bracu Olive Oil | Olives

Col de'Salici Valdobbiadene Prosecco, Veneto, Italy (2020)

Scallop Mousse Raviolo | Spinach | Lemongrass | Prosciutto

Misha's Riesling, Central Otago (2019)

Butternut Squash & Seaweed Terrine | Chilli Oil | Ricotta | Peanut | Kaffir Lime

Greywacke 'Wild Sauvignon Blanc', Marlborough, (2020)

Dayboat Fish | Pancetta | Wakame | Shellfish | Pomme Noisette

Dog Point Chardonnay, Marlborough (2019)

Angus Beef Eye Fillet | Parmesan Crumb | Courgette | Onion | Bone Marrow Sauce (GF)

Beronia Rioja Reserva Tempranillo (2016)

Dark Chocolate | Raspberry | Hazelnut

Alpha Domus Leonarda Late Harvest Semillon (2019)

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