



APPETISER

OYSTERS

natural or cucumber granita ~ **\$4.5 EACH**

WHITE ANCHOVY

smoked tomato, parsley, toast ~ **\$12**

CHICKEN AND MUSHROOM CROQUETTE

chive mayo ~ **\$12**

VENISON PÂTÉ

pickles, Dijon mustard ~ **\$15**

OLIVE SELECTION (v) ~ **\$8**

ENTREE

ASPARAGUS

hen's yolk, smoked beef, old gouda, tarragon (gf) ~ **\$24**

KING SALMON

creamy wasabi, watermelon, soy, pickled ginger, coriander ~ **\$24**

WHITEBAIT (50g)

sour cream potato, lemon, espelette pepper, fried bread ~ **\$26/36**

SCALLOPS

peas, grilled lettuce, chives, smoked eel dressing (gf) ~ **\$26/36**

BEETS AND CARROTS

fresh curd, date, black olive, pomegranate (v gf) ~ **\$24/32**



MAIN

MARKET FISH

squid, capsicum stew, chorizo, whipped garlic, green herbs (gf) ~ \$39

BONELESS RACK OF LAMB

braised neck, giant couscous, ras el hanout, courgette, buffalo yoghurt ~ \$39

RAZORBACK PIG

black sausage, mustard hummus, charred cucumber, radish ~ \$39

GRASS-FED BEEF

melted onion, fried potato, shitake, oven dried tomato (gf) ~ \$40

CRISPY GNOCCHI

green minestrone, feta, pine nuts, lovage, olive oil (v) ~ \$33

MARKET DISH

the best of this season's produce ~ *\$MP*

SIDES

~ \$9

Green beans, shallots and sesame butter (gf)

Iceberg, baby gherkin, crouton and house dressing

Shoestring fries with smoked garlic aioli (gf)

Fried new potatoes, rosemary butter and balsamic (gf)

v= vegetarian, gf= gluten free

Dishes can be tailor-made to accommodate dietary requirements