



Dinner Menu

warm bread, cultured butter, wattle seed honey	7

scallops, jerusalem artichoke, hazelnut, truffled mascarpone, pickled mushroom gf	26
spanner crab, sautéed gnocchi, golden butter, seaweed	26
ricotta, beetroot, orange, spiced olive oil fried bread & radicchio salad	18
cauliflower, confit tomatoes, almonds, sherry dressing	18
chicken & chorizo terrine, almonds, guindillas, quince paste, radicchio gf,df	20
wagyu 'nigiri' on crispy sushi rice, ponzu, early season yuzu kosho mayonnaise, furikake df	26

pedro beef, celeriac puree, roast mushrooms, grilled onions gf	44
parsnip, jerusalem artichoke, kalettes, seeded mustard cream, black garlic, grilled onions gf	26
pumpkin glazed lamb shoulder, late season yuzu kosho, pumpkin, buffalo ricotta	38
barramundi, roast parsnip, kalettes, seeded mustard cream gf	38
sautéed gnocchi, celeriac puree, roast swiss browns, hazelnuts	30
twice cooked salt & pepper spatchcock, broken rice, pickles, black vinegar dressing, side of chilli oil df	34
smoked pork neck, morcilla, cauliflower, confit tomatoes & almond salad, orange & sherry gastrique df	36

thrice cooked kipflers, kewpie, rosemary, chilli & lemon salt gf,df,v	10
grilled broccolini, apple balsamic df,gf,v	12
dressed leaves, parmesan, walnuts, lemon dressing gf,v	8
fried kalettes, mustard cream gf,v	12