

TO START

ARTISAN SOURDOUGH 6

Cultured butter and Alto mandarin olive oil

WARM MARINATED AUSTRALIAN OLIVES 8

Citrus and herbs (GF)

ENTREE

TEMPURA ZUCCHINI FLOWERS 25

Meredith goats curd, ricotta, parmesan and basil pesto (V)

SHAVED WAGYU BRESAOLA 27

Pickled pear, witlof, blackberry vinaigrette and toasted buckwheat (GF)

TROFIE PASTA, SPENCER GULF PRAWNS 35

Confit fennel, leek, artichoke hearts and lemon

SEASONAL SOUP 21

Crusty damper roll and cultured butter

CHICKEN AND DUCK LIVER PATÉ TO SHARE 35

Madeira jelly, toast, cornichons and pickled quince

MAINS

RUSSET POTATO GNOCCHI 35

Barbeque corn, rainbow chard with brown butter and popcorn shoots (V)

BAKED ATLANTIC SALMON PARCEL 39

Fennel, royal blue potato, shallot, verjuice and olive oil with aromatics

ROASTED DUCK LEG 42

Date puree, pickled mushroom, walnut, pepita crush and duck jus

SLOW ROASTED SOUTHERN HIGHLANDS PUMPKIN 35

Black garlic emulsion, grains and seeds (V)

GRASS FED SCOTCH FILLET STEAK 48

Frites with Gibraltar de Paris butter

SIDES

HEIRLOOM CARROTS 12

Burnt honey and sumac (V)

ROASTED BRUSSEL SPROUTS 12

Almond, olive oil and smoked salt (V)

BUTTERY MASHED POTATO 12

Add shaved truffle 10 (V)

*Subject to seasonal availability

MIXED LEAF AND HERB SALAD 12

Roasted mandarin dressing (V)

FRIES 10

Native salt and kewpie mayonnaise

OR, ARE YOU SWEET ENOUGH?

DESSERT

STICKY DATE PUDDING 20

Miso butterscotch, roasted vanilla ice cream and coconut crisp

WARM CHOCOLATE STOUT CAKE 20

Malt caramel and brown butter ice cream

LEMON MYRTLE BRULEE 20

Warm madeleines and burnt honey cream fraiche

CHEESE

15/ 30

Choose one cheese or a selection of all three

MAFFRA CHEDDAR

Pickled watermelon rind, rye cracker

BRILLAT SAVARIN DOUBLE CREAM BRIE

Almond and honey paste, cumin seed lavosh

JAMBEROO BLUE

Spiced quince paste, oat cracker

Served with additional grapes and baguette toast

(V) Vegetarian (VG) Vegan (N) Contains Nuts (GF) Gluten Free (DF) Dairy Free

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate allergen free kitchens.

10% surcharge on public holidays