

SNACKS

WARM MARINATED OLIVES - Chilli, garlic, citrus
\$9
(GF/NF/DF/V/VG)

SPICED NUTS & SEEDS - Maple syrup, thyme,
cayenne \$9

TEMPURA JALAPENOS- Cream cheese & bacon,
kewpie mayo \$10
(GF/ NF)

OYSTERS

NATURAL - With fresh lemon
6 FOR \$30
12 FOR \$55

PEPPERBERRY MIGNONETTE - Red wine vinegar
shallot & pepperberry
6 FOR \$30
12 FOR \$55

KILPATRICK - Worcestershire & bacon
6 FOR \$35
12 FOR \$59

PONZU - Ponzu dressing, fingerlime
6 FOR \$30
12 FOR \$55

MIXED DOZEN - 3 natural, 3 mignonette, 3
kilpatrick, 3 ponzu \$57

Oysters are subject to supplier availability.



DINNER

TWO COURSES \$80 PP / THREE COURSES \$90 PP

ENTREES

CRISPY PORK BELLY - Gochujang, sweetcorn, seared scallop
GFO/NF/DFO

GARLIC PRAWNS - Cooked in white wine, cream, spinach,
warm sourdough GFO/NF/VO

CHARGRILLED OCTOPUS - Chorizo, kipfler potatoes, citrus
GF/NF/DF

MUSHROOM PARFAIT - Toasted brioche, crispy enoki, pickles
V/NF

BEETROOT TART TATIN - Salsa verde, cream goats cheese
NF/V

MAINS

280g SIRLION STEAK - Red wine jus, chimichurri,
pickled onions – or upgrade to

300g SCOTCH STEAK - same accompaniments \$20 supplement
GF/NF/DF

HARISSA BRAISED LAMB SHOULDER - Roast carrots, mint &
garlic labneh, macadamia dukka GF/DF/NFO

PAN FRIED MARKET FISH - Coconut curry velouté, mussels,
finger lime, curry leaves. GF/ NF/DFO

SOUS VIDE CHICKEN BREAST - Ricotta & lemon myrtle
mousseline, garlic cream sauce, mashed potatoes
GF/NF

ROAST MISO EGGPLANT - Harissa & tomato sugo, black rice,
preserved lemon NF/DF/V/VG/GF

SIDES

SHOESTRING FRIES - Aioli
GF/NF/DF/V/VG |\$10

FRIED KIPFLER POTATOES - Gochujang hollandaise, bacon
crumb, spring onion. GFO/NF/DF/VO|\$13

BRUSSEL SPROUTS - Harissa yoghurt, crispy shallots
GF/NF/DFO/V/VGO|\$14

AMAROO SALAD - Ranch dressing, pickled onion
GF/NF/V/VGO |\$10

SAUTEED BROCCOLINI&SNAKE BEANS - Garlic, lemon, almond
GF/NFO/DFO/V/VGO| \$12

V: VEGETARIAN | VG: VEGAN | GF: GLUTEN-FREE | DF: DAIRY-FREE | NF: NUT-FREE



DESSERT MENU

TIRAMISU' - Coffee soaked savoiardi, whipped mascarpone, cocoa powder NF/V
Add a shot of Frangelico for \$14

PEACH COMPOTE - Polenta sponge, lemon & amaretto, whipped creme Fraiche GF/V

CHOCOLATE MOUSSE - Cherry compote, flourless chocolate cake, crystallised chocolate V/NF/GF

YUZU MERINGUE TART - Miso banana puree GF/NF/V

AFFOGATO - Vanilla ice cream with fresh brewed coffee, add your favourite liqueur (additional charge applies) GFO/ NFO/V

CHEESE BOARD - 3 cheeses, quince paste, crackers (\$10 supplement) GFO/NFO/V

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