

DINNER

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

ENTREES

CONFIT DUCK TERRINE - Giardiniera, dijon mustard, toasted ciabatta GFO/NF/DF

KINGFISH CEVICHE - Pickled radish, grapes, avocado, ponzu GF/NF/ DFO

SEARED SCALLOPS - Cauliflower, black pudding crumb GF/NF/DFO

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

ADD: garlic prawns \$ 14 (GF, NF)

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 CAULIFLOWER -Romesco sauce, coconut labneh, macadamia, fried greens NFO/DF/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

