

TO BEGIN



BREAD - Warm bread, butter
GFO/DFO/V | \$12

BEEF TARTARE - Hand cut tenderloin,
capers, shallots, dijon, yolk, crostini
GFO | \$16

CHEESE BEIGNET - Spiced plum sauce
V | \$16

OYSTERS (A)

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

KILPATRICK - Worcestershire & bacon
6 FOR \$35
12 FOR \$60

MIXED DOZEN - 2 natural, 2
mignonette, 2 kilpatrick, 2 ponzu, 2
rockafella, 2 raspberry vinaigrette
\$60

Oysters are subject to supplier
availability.



DINNER

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

ENTREES

TWICE-BAKED CHEESE SOUFFLE - Creamed leeks, vincotto, mustard cress and herbs V

CHAR SUI PORK BELLY - Chilli rice, spring onion, crispy shallot GF

SEASONAL WINTER SOUP - Toasted bread
V/NF/GFO

CURED SALMON - Peas, avocado cream, micro herb
GF/DF/NF (A)

WEEKLY ENTRÉE SPECIAL -
A seasonal creation from our kitchen

MAINS

SIRLION STEAK - Red wine jus, parsnip puree
- or upgrade to
SCOTCH FILLET - Same accompaniments \$20 supplement
GF/NF/DFO

SNAPPER - Sri Lankan mousseline, coconut broth, braised cabbage GF/DF/NF (A)

WILD MUSHROOM RISOTTO - Truffle oil, creme fraiche
GF/V/DFO

CHICKEN BREAST - Romesco, squash, zucchini
GF/DF

WEEKLY MAIN SPECIAL -
A seasonal creation from our kitchen

SIDES

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

DUCK FAT POTATOES
GF/NF/DF |\$13

SEASONAL GREENS
GF/NF/DF/V/VG|\$14

GARDEN SALAD
GF/NF/V/VG/DF |\$10



V: VEGETARIAN | VG: VEGAN | GF: GLUTEN-FREE | DF: DAIRY-FREE | NF: NUT-FREE
A:AUSTRALIAN | I:IMPORTED | M:MIXED ORIGIN

DESSERT MENU

WARM RHUBARB & APPLE CRUMBLE -

Vanilla custard
GF/V

STICKY TOFFEE PUDDING -

Butterscotch sauce, vanilla ice-cream
NF/V

CHOCOLATE & ORANGE -

Dark chocolate, orange, vanilla ice cream
GF/V

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

GFO/NFO/V

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

