TO BEGIN

SPICY NUTS- GF | $8

OLIVES- GF/V/VG| $8

OYSTERS (A)

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

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

MIXED DOZEN - 3 natural, 3 mignonette, 3 kilpatrick, 3 ponzu $60

Oysters are subject to supplier availability.

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

DINNER

TWO COURSES $80 PP / THREE COURSES $90 PP

ENTREES

BEEF CHEEK CROQUETTE - Spicy mayo, fresh herbs, wettleseed GF/NF

CRISPY PORK BELLY - Gochujang dressing, spring onion, chilli rice GFO/NF

ROAST PUMPKIN - Whipped feta, chilli maple, spicy nuts V/GF/VGO

SALMON CEVICHE - Avocado, chilli ginger dressing, finger limes GF/DF/NF **(A)**

MAINS

SIRLION STEAK - Red wine jus, chimichurri
- or upgrade to
SCOTCH FILLET - Same accompaniments $20 supplement GF/NF/DF

GRILLED BARRAMUNDI - Beurre blanc sauce, pickled fennel and lentil sprouts salad GF/NF **(A)**

LOBSTER AND PRAWN RAVIOLI - Tomato consomme' NF

AMELIA PAEK LAMB RACK - Saffron mash potato, kiwi salsa, red wine jus GF/NF

GRILLED BROCCOLI - Confit garlic yoghurt harissa, roasted pine nuts
GF/NFO/DF/V/VG

SIDES

SHOESTRINGS FRIES - Gochujang hollandaise
NF/V/DFO/GFO|$10

MASHED POTATO
GF/NF |$13

SEASONAL GREENS - Black pepper, EVO, almonds
GF/NFO/DF/V/VG|$14

MAC & CHEESE
NF/V |$12

WHITLOF SALAD - Pickled red onion, grapes & ranch dressing GFO/NF/V/DFO/VGO|$12

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DESSERT MENU

CARAMEL FLAN-
Wild hibiscus syrup GF/V/NF

YUZU LEMON TART-
Italian meringue NF/V/GF

WHITE CHOCOLATE GANACHE-
Local strawberries and orange cake
NF/V

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

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