

Autumn/Winter Menu

Starters and to Share

Semi dried tomato pesto, feta, rocket, black olive, basil, lavosh.	20/26
Cauliflower fritters, mango chutney, cheddar crisps.	22/28
Beetroot Terrine, goat's cheese, candied walnuts, pickled beets.	28
Labna, cherry tomato, pea purée, quail egg, basil oil, fine herb salad	26
Sashimi tuna, miso, grape, finger lime, betel leaf.	28

Entree

Potted kippers, avruga caviar, sauce griches, potato scones.	18/24
Smoked trout chowder, crispy pork belly, green apple	28/35
Salmon Wellington, herbed beurre blanc.	30
Crisp pork belly, crab ball, avocado, ponzu caramel, bonito.	24/32

Mains

Barramundi, pippies & prawn in XO sauce, Chinese broccoli	34/48
Porcini mushroom, pumpkin & black lentil in pastry, potato dauphine.	40
Coq au Vin- Chicken, mushroom, bacon, eschallot, shiraz jus	35/45
Roasted Porchetta, cauliflower purée, cabbage salad, apple purée.	45
Oxtail, shittake dumpling, water chestnuts, hot & sour broth, asian herbs	45

Sides suitable for two

Roasted Kipfler hasselbacks, parmesan and rosemary	15
Pumpkin wedge, miso butter, coriander, seeds.	15

Desserts

Green apple pave, pecan nut crumble, blackberry, crème anglaise.	19
Liquorice parfait, chocolate mousse, citrus, candied peel.	19
Spiced Chocolate bread & butter pudding, rhubarb compote.	19
Washed rind cheese, candied pancetta macerated fig, truffled honey.	22