

## Snack

House made organic sourdough bread, French cultured butter	6
Crispy pigs tail, mustard slaw, pickle DF	8
Prawn toast, chilli ketchup DF	12
Venison sausage roll, port macerated baby fig, pickled walnut DF	8

## Entrée

Beetroot terrine, fresh fig, pickled baby beets, goats cheese, candied walnuts, vincotto V
Hot smoked salmon, fennel, cucumber, kipfler potato, jamon, horseradish
Sashimi tuna, avocado, nashi pear, soy & sesame dressing
Beef tartare, pink peppercorns, parmesan, quail egg, cornichons, brioche, truffle dressing

## Main

Pastrami crusted blue mackerel, potato, shaved brussels, molasses vinaigrette GF
Miso glazed Lebanese eggplant, lentils, pickled mushroom, peanut, crisp zucchini blossomsV
Wagyu bavette, baby vegetables, black garlic puree, fondant potato, nasturtium
Roasted organic local chicken in XO, Chinese sausage dumplings, gai lan - for two only

## Dessert

Goats cheese cake, berries, chocolate crumble, strawberry & Merlot coulis, honeycomb GFO
Licorice parfait, citrus fruits, dark chocolate mousse, chocolate crisps
Coconut blancmange, mango, passionfruit jelly, kaffir lime GF DF
Taleggio, burnt fresh fig, truffled honey, lavosh GFO

## Sides \$15 – suitable for two

Sour cream & chives potato croquettes V
Ox heart tomato, shallots, baby capers, pangrattato, warm vinaigrette

**\$85 - two courses**

**\$110 - with wine**

**Minimum of two course**

**\$110 - three courses**

**\$150 - with wine**

**10% surcharge on Sundays & Public Holidays**