



Starting with

Fried Calamari, caraway aioli, fennel, and orange blossom water \$18 Gf Df
Kingfish and Ora king salmon ceviche, pickled zucchini, capers, fennel, orange \$20 Gf Df
Master stock pork belly, chilli-tamarind caramel, herb and nahm jim salad \$19 Gf Df
Braised lamb shoulder, charred eggplant, baba ganoush, pomegranate currants \$19 Gf Df
Chicken croquette, corn & saffron puree, pickled radish, cinnamon infused carrot \$17
Cauliflower, white bean hummus, chickpea puffs, Tuscan kale, Kashmiri chilli oil \$17 Gf Vg

Following by

Panned barramundi, spiced nuts, dried grapes, green apple, freekeh salad, mint dressing \$38 Df N
Lemon thyme chicken, spiced cauliflower, pumpkin and grilled broccolini \$35 Gf
Roast pork belly, granny smith puree, hash brown, green slaw, jus \$38 Gf Df
Barrel smoked beef brisket, ancho sauce, white bean mash, maple sweet potato, miso onion, buttered corn \$39 Gf
Sichuan aubergine, wok fried capsicum, fried miso tofu and potato salad \$33 Gf Vg

Complemented by

Royal blue potatoes, honey mustard dressing, spring onions \$14 Gf Df V
Dutch carrot, pistachio dukkha \$12 Gf Vg N
Beetroot, balsamic glaze, goat cheese, walnut \$15 Gf N

To finish

Sticky date pudding, caramel sauce, vanilla bean ice cream \$16 VgO
Dark chocolate mousse, orange curd, choc soil, caramelized orange \$16
Baked cheesecake, quinoa crumb, fresh cream, macerated strawberries \$16 GF

Kids

Kids meal crumbed chicken tenderloins & chips & ketchup \$17
Vanilla bean ice cream & sprinkles \$6 Gf

Gf-Gluten free Df-Dairy free Vg-Vegan V-Vegetarian N-Contains nuts VgO – vegan option

May contain traces of allergens.