

DINNER

ENTRÉE

Bread , batch butter, extra virgin olive oil, sea salt*	6
Oysters	
Natural - coriander oil, ponzu, pickled ginger*	market price
Tempura - smoked chilli mayo, chorizo, thyme	price
Smoked potato ravioli , sage, pine nuts, brown butter sauce	15
Poached chicken , coconut rice, chilli plum, herb salad, crispy chicken skin*	15
Seared tuna , nahm jim, vanilla coconut, wasabi meringue*	18
Caprese salad ; macerated tomato, basil, buffalo mozzarella, balsamic* . .	17
Eye fillet carpaccio , pickles, truffle oil, parmesan, black garlic mayo* . . .	16

MAINS

Market fish *	38
Half duck , mushrooms, gnocchi, porcini cream	38
Pork fillet , pork belly, corn, onion beignet, mustard gastrique, tamarind* . .	36
Wagyu rump or Eye fillet , wakame salad, okonomiyaki, kina butter, edamame*	43
- Eye fillet	39
- Wagyu rump	39
Pumpkin tart , pickled onion, broccolini, chilli nuts, wasabi mayo	33
Lamb cutlet , rosemary jus ravioli, salad Niçoise*	37
Venison , venison cheek, fig tarte Tatin, fennel, beetroot, chèvre*	38

SIDES

French fries, parmesan, aioli	8
Seasonal greens*	8
Roast cauliflower, sage, almonds	8
Iceberg, edamame beans, peanut and lime dressing	8
Red potatoes, rosemary, roasted garlic*	8

* Meals can be made gluten free. (Gluten free bread \$3 extra)