

DINNER

ENTRÉES

Oysters

- Natural – sherry & shallot vinaigrette* market
 Tempura – wasabi mayo, pickled ginger, soy & ginger price

- Cambridge duck prosciutto**, pork crackling, chèvre, pomegranate & mint* 17
Trevally tartare, pea panna cotta, wasabi meringue* 16
Beef tongue, pickled cucumber, miso mayo, broth 16
Smoked potato ravioli, sage, pine nuts, brown butter 16
Lamb rib, fermented carrot, dukkah* 16

MAINS

- Market fish*** 38
Beef, bone marrow, watercress, balsamic onion
 First Light Farms wagyu rump 40
 Silver Fern Farms Reserve eye fillet 46
Hay-smoked Coastal Spring Lamb rump, lamb belly, chorizo, capsicum, basil 38
Freedom Farms pork scotch fillet, lardo, fennel, apple, red cabbage* 37
Cambridge confit duck leg, duck liver pâté, cauliflower, hazelnuts, orange 38
Cauliflower, eggplant, Clevedon Valley buffalo filmjök, dukkah, caper berries* 34

- | |
|---------------------------------------|
| 6-course Chef's tasting menu 85 |
| Optional wine pairings 50 |
| Available Thursday to Saturday |

SIDES

- French fries, parmesan, aioli 8.5
 Seasonal veges* 8.5
 Hasselback potatoes, wagyu fat, truffled sour cream* 8.5
 Red Oak salad, fennel, date, walnuts, parmesan, balsamic* 8.5

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