

Menu for Groups of 8 & Over
Pre-select your choice while booking

SMALL PLATES

Ancient Grain Sourdough (CD) | 5

Cultured butter, onion ash

Native Oysters (GFO) | 42 Half Dozen

Blackberry and pomegranate balsamic

ENTRÉE

Lamb and Yoghurt (H, CD) | 28

Salad of slow-cooked pepper-crusting lamb neck, courgette two ways, gremolata, mint yoghurt

Queensland King Prawns (CD, GFO) | 34

Sustainably raised pan-fried prawns, river mint salsa Verde, garlic butter, sweet and sour jam

Spencer Gulf King Fish Ceviche (H) | 26

Orange segments, pickled ginger, truffle dashi, tortilla

Crumb-Fried Soft-Shell Crab (H, CD) | 26

Semolina crumb, butternut squash puree, micro coriander, paprika oil

Scamorza (H, CD) | 24

Kataifi pastry, saffron tomato sugo, basil oil, parmesan

Pumpkin and Tomato Soup (V, GF) | 24

Fennel and coriander essence, sourdough

V vegetarian | **GFO** no gluten ingredients | **CD** contains dairy | **VG** plant-based | **P** contains pork | **H** Halal

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free. If you have any concerns regarding food allergies, please alert our friendly associates before ordering.

MAINS

Grilled Free-Range Chicken (CD, CN) | 48

Roasted cauliflower and tahini puree, green pea, pomegranate, burnt brioche furikake, sumac jus

Miso-Glazed Cod | 56

Seafood assiette, bouillabaisse, beurre noisette toasted brioche, saffron Rouille

O'Connor Premium Angus Pasture-Fed Rump Cap Steak 250g (H, GFO) | 52

Shitake lyonnaise relish, truffle jus

Gippsland Pasture-Fed Scotch Fillet Steak BMS 2-4 250g (GFO) | 64

Shitake lyonnaise relish, truffle jus

Vegetable Pave (VG, CN) | 36

Nut bechamel, plant-based kra pao, golden crumb, romesco, herbs

Caramelised Potato Gnocchi | 36

Golden garlic, tomato, red chilli, lemon, pecorino

Add: *pan-fried King prawns (2 pcs) | 18*

SIDES

Mixed Leaves (GFO) | 12

Cherry tomatoes, fetta

Batter-Fried Sweet Potato (GFO) | 14

Salsa Verde, Kewpie

Roasted Parsnips (GF) | 14

Beurre noisette, pistachios

Pan-Fried Brussels Sprouts (GFO, CN) | 14

Romesco, pickled anchovy

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DESSERT

Blueberry Ube Cake Trifle (GF, CD) | 22

Whipped ube cream, blueberry compote, gelee, dark mocha crumb

Orange and Caramelised Chocolate Fondant (CD) | 22

Molten centre, candied orange, Jaffa ice cream

Passionfruit and Banana Opera (CN, GF, VG) | 22

Almond banana Joconde, passionfruit curd, 70% dark chocolate mousse, wattle seed tuille

Misty Pear (GFO, CD) | 22

Spiced pear and yuzu bavaois, red wine pear jelly, cardamom cake, smoked almond streusel

Valrhona Triple Chocolate Fudge Cake Slice (CD) | 22

Hazelnuts, Victorian Sour Cherry gelato

Cheese Board (CD, CN) | 38

Three artisanal cheese selections from Australian cheese farmers. Served with Lavosh, whipped quince

Gelato (8 oz cup) | 12

Please ask our team about the flavour of the day

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