

signature

RESTAURANT

ENTREE

Tempura Vegetables	VGN GF	25
Crispy Vegetables - Thai basil pesto - Sesame mayo		
Roast Cauliflower	GF VGNO	25
Smoked Labneh - Chilli crisp oil - Pickled shallots - Herbs		
Croquette	DF	26
Confit Duck Rillettes - Apple jam - Cacio pepe aioli		
Scallops (3)	GF	29
Celery root puree - Fried leek - Tarragon emulsion		
Salmon Rillettes	GFO DF	28
Tea & Rice smoked salmon - Mustard seed - Cucumber - Herbs		
Tataki	GF DF	32
Wagyu Pichana - Horseradish mayo - Fried capers - Vino cotto		

SIDES

Honey Flat Bread	VGNO VEG	16
Garlic Labneh - Pickled Shallots - Fresh Herbs		
Roast Potato	VEG VGN GF	16
Baby Chats - Lemon - Fresh Herbs - Capers		
Citrus Salad	VGN GF	16
Lettuce mix - Orange - Hazlenut - White Balsamic dressing		
Charred Broccolini	VGNO GF	16
Almonds - Butter - Pecorino		

All of our seafood products are single-origin Australian produce

Please be advised that our food may contain or come into contact with common allergens. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are 100% free of allergens. Please inform your server of any allergies.

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MAINS

Market Wagyu	GF	
Celeriac Puree - Shitake mushroom - Braised leek - Cavallo nero - Native pepper jus		60
Market Fish	GF	
Champagne beurre blanc - Sauté Gai lan - Potato pave - Caper berry		50
Smoked Duck Breast	GF	
Miso Carrot Puree - Hazelnut - Red sauerkraut - Fried leek - Duch sauce		45
Confit Pork Belly	GF	
Polenta - Salsa Verde - Heirloom carrots - Caramelised Shallots		40
Vege Spaghetti	GFO VGN	
Fresh pesto - Broccolini - Zucchini - Confit garlic - Slow Roast tomato - Pangrattato		40
Panfried Gnocchi		40
Crispy pancetta - Baby peas - Shiitake - Truffle cream - Pecorino		

DESSERT

Cheese Platter		27
Milawa cheddar and Brie - Dried grapes - Port quince jelly - House pickles - Crostini		
S'more Alaska		25
Choc crumble - Vanilla ice cream - Peanut brittle - Marshmallow - Hot chocolate - Berry coulis		
Coconut Panna Cotta		25
Caramelised Pineapple - Lime and tarragon granita - Coconut crumb		
Zeppole		25
Fried Cinnamon doughnuts - Fresh berries - Marsala custard - Pistachio Praline		