

ENTREES

COCONUT CURRIED PRAWNS

spiced cauliflower, labneh, crispy shallots, poppadum

TUNA CRUDO

avo whip, sichuan pickles, crunchy chili oil, coriander, spring onion

PORK RILLETTE

parsnip remoulade, apple gel, compress apple, caramelized walnuts

STUDY OF TOMATO

heirloom tomatoes, tomato water jelly, focaccia crisps, bloody mary sorbet, whipped feta, basil crisp

MAINS

CONFIT DUCK LEG

parsnip cream, caramelized fennel, confit garlic, jus a l'orange

PURE SOUTH BRAISED BRISKET

Asian beef broth, chili caramel, spring onion, mung beans, cucumber

SLOW COOKED LAMB RUMP

grilled courgette, marinated peppers, riata, chunky almond dukkha, pickled shallots

MARKET FISH

wait staff will inform you of the days dish

3 COURSE SET MENU \$85

SHARING SIDES ADDITIONAL

DISHES CAN BE PRICED SEPERATELY

ENTREE \$20 MAIN \$45 DESSERT \$20

SHARING SIDES

DUCK FAT POTATOES | 16

green goddess dressing, confit garlic aioli, crispy onions

CHARRED BROCCOLI | 17

ricotta, caramelized pears, dukkha

DESSERTS

KAFFIR LIME CRÈME BRULEE

blackberry ice cream, shortbread crumb, meringue, vanilla mascarpone

CHOCOLATE MOUSSE

poached rhubarb, hokey pokey

LEMON TART

Italian meringue, raspberry ice cream

BRIE

cheese of the night, quince, sesame lavosh, walnut crackers

Please advise us immediately of any dietary requirements. Please note we will do our best to cater to dietary requirements however we cannot guarantee allergy-free meals due to the potential of trace allergens in the supplied ingredients and our environment.

*please note
credit card and,
paywave fees
can apply*