

Appetiser

Pearl meat crudo, chilli lime emulsion, pomegranate	22
Spiced Australian prawns, salsa verde	15
Venison carpaccio, caper & olive salsa, crisp white anchovy	14
Charred asparagus, pecorino & ricotta raviolo, black truffle butter	15

Entree

Sautéed Moreton Bay bugs, sauce vierge, salmon caviar	27
Chilli spanner crab risotto, fresh herbs	26
Slow cooked beef cheeks braised in Pedro Ximenez, potato, gremolata	22
Lamb loin, grilled cucumber heart, garden greens, caraway yogurt, halzelnut	24
Glazed baby carrot, roasted beetroot, broad bean, Persian feta	19

Main

Cone Bay barramundi, scallops, lobster foam, broccoli puree, wilted spinach	46
Tasmanian salmon, spiced pumpkin, quinoa, pomegranate, sumac labne	38
Seafood bouillabaisse, garlic crouton, rouille	47
Confit duck leg, spiced pumpkin puree, sauteed cabbage, orange wafer, pistachio	42
Slow cooked pork belly, calvados apple, cauliflower puree	39
Beef eye fillet, fondant potato, mushroom, baby herbs, jus	47
House made gnocchi, slow cooked lamb, confit shallot, spinach	36
House made pumpkin tortellini, hazelnut, herbed ricotta	30

Sides

Greens tossed in garlic & herbs	10
Salad of pear, hazelnut, parmesan	10
Sautéed potato, pork belly, Persian feta	10
Warm half baguette, black truffle butter	10