

A La Carte ...

Appetiser

Paspaley pearl meat ceviche, champagne, finger lime, baby herbs	\$24
Tuna crudo, tomato relish, niçoise olive, egg	\$16
Lamb carpaccio, pecorino & ricotta mousse, hazelnut	\$16
Brik pastry parcel, spinach, Persian feta, beetroot, honey caviar	\$15

Entrée

Shark Bay scallops, cauliflower, curry oil, salsa verde	\$26
Moreton Bay bug raviolo, vegetable ribbons, bisque, salmon caviar	\$25
Slow cooked beef cheeks braised in sherry, parsnip purée, gremolata	\$22
Pearl barley risotto, porcini mushroom, pancetta, roquette, parmesan	\$23
Baked root vegetables, pumpkin, beetroot, parsnip, mushroom, sage	\$20

Main

Tasmanian salmon, almond crust, roasted cauliflower & spinach salad, hummus, raisin	\$38
Cone Bay barramundi, saffron risotto, verjus emulsion, green onions, broad beans	\$44
Squid ink linguine, prawn, mussels, fish, chili, tomato, garlic	\$34
Kimberley beef eye fillet, potato gratin, vegetables, port wine jus	\$46
Confit duck leg, sautéed spinach, baby carrot, croquette, raisin jus	\$37
Slow cooked pork belly & fillet, potato, apple, jus	\$39
House made ricotta & roquette gnocchi, capsicum cream, baked parmesan, pine nuts	\$32

Side

Warm half baguette, truffle butter	\$10
Sautéed potatoes, pork belly, leek	\$10
Steamed greens, beurre noisette	\$10
Salad of beetroot, spinach, grapefruit, pistachio, Persian feta	\$10