

# M E N U

## N I B B L E S

**Sourdough, Pepe Saya Butter (GF\*,V) \$8**

**Mixed Marinated Olives, Chilli, Garlic, Olive Oil, Lemon (GF,DF,V) \$15**

**Deli Board, Prosciutto, Pickled Vegetables, Smoked Trout Pate, Big Green Olives, Lavosh, Sourdough (GF\*) \$34**

**Oysters, Natural or Mignonette (GF, DF) \$5each**

## E N T R É E

**Wild Mushroom Tart, Whipped Ricotta, Confit Garlic, Cress, Truffle (V) \$20**

**Kingfish Ceviche, Eggplant Puree, Citrus Dressing, Raspberry, Olive Oil (GF, DF) \$21**

**Venison Tartare, Parmesan Crisp, Wild Rocket, Caramelised Balsamic, Sourdough (GF\*, DF\*) \$22**

**Sous Vide Octopus, Warm Potato & Cherry Tomato Salad (GF, DF) \$20**

## M A I N S

**Braised Lamb Shoulder, Dauphinoise Potato, Baby Spinach, Minted Smashed Peas (GF) \$42**

**Pan Seared Barramundi, Cauliflower Crème, Baby Carrots, Chilli Oil (GF) \$41**

**Linguini, Prawns, Mussels, Tomato Medley, Lemon, Chilli, Garlic, Herb Crumb (GF\*) \$42**

**Potato Gnocchi, Gorgonzola Crème, Toasted Pistachio, Truffle, Grana Padano \$39**

**1kg Black Angus Tbone, Roasted Kipflers, Red Wine Jus (GF) \$110**

## S I D E S

**Radicchio, Witlof & Orange Salad, Balsamic Vinaigrette (GF,DF,V) \$16**

**Brussel Sprouts & Fried Spec, Herbs (GF,DF) \$15**

**Sweet Potato Fries, Aioli (GF,DF,V) \$14**

## D E S S E R T

**Apple Strudel, Vanilla Bean Anglaise \$16**

**Lemon & Lime Curd Tart, Double Cream \$16**

**Coconut Pana Cotta, Poached Rhubarb, Pistachio Crumb (GF) \$16**

**Tiramisu \$16**

**Sample Menu- Dishes subject to change**

GF-Gluten Free DF- Dairy Free V- Vegetarian

\*CAN BE MODIFIED