

## Entrée

½ dozen Pacific oysters

natural: mignonette dressing *GF, DF*

3 ways baked: cooked, mornay, rockefeller  
(Pernod, chervil butter) *GF*

**Steamed mussels**

with bacon, tomato, tarragon, garlic, cream,  
white wine and herbed focaccia

**Spice rubbed pork spare rib**

dehydrated pineapple, chilli caramel, apple and  
radish slaw, pomegranate *GF, DF*

**Raviolo of pumpkin**

Persian fetta and sage, fresh peas, hazelnut  
brown butter *V*

**Soft shelled crab**

iceberg kimchi, fermented chilli mayo,  
pickled onion, sorrel *DF*

**Crudo tasting plate**

tuna sashimi, citrus cured salmon, kingfish ceviche,  
sesame mayonnaise, wakame, torched cucumber,  
watermelon radish, turmeric emulsion *GF, DF*

## Sides

**House-baked garlic and rosemary focaccia** *V*

**Iceberg salad**

with sesame mayonnaise, red onion and  
toasted sesame *V, GF, DF*

**Rocket and parmesan salad**

with pinenuts, pear and lemon dressing *V, DF, GF*

**Crispy fries**

with rosemary salt and aioli *V, DF*

*Dairy Free – DF*

*Gluten Free – GF*

*Vegetarian – V*

Please inform your server of any food allergies, food  
intolerance, dietary requirements or religious interest  
that you or any of your party may have.

*Local's Dinner Deal*  
*\$55 per person for 2 courses + side*

## Mains

**Jack's Creek Black Angus sirloin**

with gratin potato, charred field mushrooms,  
blistered tomatoes, port jus *GF*

**Crisp-skinned Atlantic salmon fillet**

with roasted cauliflower fennel, hazelnuts,  
julienne winter vegetables and citrus emulsion *GF*

**16-hour lamb shoulder**

with pepperonata, olive and caper salsa,  
pea tendrils and pan juice reduction *GF, DF*

**Aylesbury duck breast**

with roasted baby root vegetables glazed in  
aged balsamic, orange confit, watercress  
and maple jus *GF, DF*

**Autumn mushroom risotto**

butter and thyme sautéed mushrooms, truffle oil,  
shaved parmesan, fried sage and hazelnuts *GF, V*

**Fish of the day**

Chef's daily preparation

## Desserts

**Chocolate fondant**

Belgian ganache, citrus confit,  
raspberry ripple ice cream, meringue *V*

**White chocolate bavarois**

with caramelised pineapple, coconut laced biscuit  
and white rum granita *V*

**Blueberry tart**

with candied citrus, lemon lime and bitters sorbet *V*

**Trio sorbet**

trio of house-made sorbets, freeze-dried  
fruit salad *V, GF, DF*

All prices inclusive of GST. A 1.5% Merchant fee applies  
to all credit card transactions.

A 10% surcharge applies to public holidays.

Offer only available for up to a maximum of 15 guests per booking