

St. Malo artisan sourdough, confit garlic and olive oil DF, NF \$11

Entrée

Coffin Bay Pacific oysters

natural *GF, DF, NF* **\$6 ea** kilpatrick *GF, DF, NF* **\$7 ea** caper mornay *NF* **\$7.5 ea**

Squid ink risotto with charred chilli king prawn, Persian feta and herbs *NF*, *GF* **\$24**Gorgonzola soufflé twice cooked with caramelised pear, rocket purée and walnut crumbs *V* **\$20**Pork belly slow cooked with tamarind and cinnamon, beetroot, orange and puffed rice *GF*, *DF*, *NF* **\$23**

Mains

Fettuccine with saffron, prawns, mussels, cherry tomato, rocket, Grana Padano and lemon oil *NF* **\$42**Cauliflower with sumac, spiced carrot, sautéed greens, toum and raisin chutney *GF*, *NF*, *VE* **\$32**Tasmanian salmon with tarragon butter served with baby spinach and blistered heirloom tomato *GF*, *NF* **\$40**Corn fed chicken breast served with truffled potato mash, asparagus and porcini jus *GF*, *NF* **\$38**MB6+ Tajima Wagyu rump 250g served with charred eschallot, broccolini and port jus *GF*, *NF*, *DF* **\$55**

Sides

Truffled mashed potato GF, NF, DF \$12

Broccolini fritto with hummus VE, DF, NF **\$12**

Fries with aioli *V, NF, DF* **\$12**

Rocket, pear, walnut, parmesan and lemon oil *V*, *GF* **\$12**

Dessert

Whiskey fudge cake with vanilla bean ice cream and Bellini strawberries \$19

Petite fruit trio - Banana cheesecake, lemon macaron and raspberry chouchou *V* \$19

Local artisan cheeses - Little Creek gin cheddar, sapphire blue and spiced labneh, served with quince paste, pistachios and lavosh *GFA*, *V*, *NFA* \$28