

T o S h a r e

Marinated Mount Zero olives served warm 8

Fried school prawns, orange zest, paprika 10

Charcuterie of cured meats, marinated mushrooms, baby bell peppers dips, olives & pickles, grilled bread 35

Seafood selection of salmon gravadlax, prawns Marie Rose
marinated white anchovies, braised octopus, roast fish, olives & pickles
grilled bread 39

L u n c h

Smoked & seared Atlantic salmon, potato & horseradish croquette, cauliflower capers 25

Diver scallops, black rice, pea & pinenut pesto, prosciutto, baby herbs 27

Salad of smoked wallaby, black pudding, brioche, sauce gribiche, truffle oil, candied garlic 25

Orecchiette pasta, smoked shrimps, dried roma tomatoes, pickled chillies, basil 19

Salad of baby cos, celery & apples, St Agur, dried grapes, walnut mayonnaise watercress 22

Roast pork belly, grapefruit & fennel, borlotti bean cassoulet, five spice 19

Braised beef cheek, carrots, parsnips & swede, creamed spinach
Pedro Ximenez 28

Confit free range chicken pie, sweetcorn, smoked eggplant, Medjool date & preserved lemon vinaigrette 26

Grilled dry aged strip loin of Angus beef, snow peas, triple cream blue cheese 32

Roast barramundi, braised fennel & pickled carrot salad
tarragon mayonnaise 28

Carnaroli risotto, forest mushrooms, pickled trompettes, truffle pecorino
wild rocket 28

Children's menu ~ 12

(12yrs & under)

Pasta, tomato & herb
sauce, parmesan

Battered fish
shoestring fries, sauce
tartar

Cheeseburger,
shoestring fries
ketchup

On the side ~ 8

Shoestring fries
sea salt, mayonnaise

Mixed leaf mesclun
salad, chardonnay
vinaigrette

Buttered green
beans, toasted
almonds, Persian feta

Potato salad
spring onion
crispy bacon

D e s s e r t

Mangoes, peaches & passionfruit 16

Goat's curd ice cream, strawberries & blueberries
watermelon & rosewater 16

Steamed banana pudding, butterscotch, salted peanut ice cream
bitter chocolate 16

Milk chocolate mousse, hazelnuts & lemon, red velvet, sesame 16

Assorted Victorian cheeses, fruit loaf, preserves & crackers 20