



# FOOD



## 9-COURSE TASTING MENU

*\$79pp, minimum two people*

Charred eggplant dip, dukkha, olive oil & grilled sourdough (VG, GFO)

Bresaola cigar, parmesan cheese, pistachio (GF)

Fried broccoli, grated pecorino cheese (V, GF)

Hiramasa kingfish ceviche, tiger milk, sweet potato, red onion,  
coriander, chilli (GF, DF)

Tortellini filled with truffle mushroom duxelles, sage butter (VGO)

Chargrill 250g southern range porterhouse, truffle porcini butter,  
mushroom and jus (GF)

Duck fat potato, garlic, mayo (GF, DF)

Crispy green salad, sherry vinegar dressing (GF, VG)

Homemade sorbet with mixed berries and crumbled meringue (VG, GF)

*Or dine a la carte (see next page)*

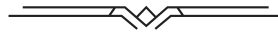




**SMALL**

Mixed marinated olives, warmed (VG, GF)	9
Bresaola cigar, parmesan cheese, pistachio (GF) 3pcs	14
Fried broccoli, grated pecorino cheese (V)	15
Charred eggplant dip, dukkah, olive oil and grilled sourdough (VG, GFO)	15
Saffron arancini, rich sugo sauce, basil (V) 4pcs	15
Cheese board with fig and pepper jam, fresh grapes, fruit bread and lavosh: (V, GFO)	
<i>Two cheeses</i>	28
<i>Three cheeses</i>	35
Charcuterie board served with a house-made pickle and grilled sourdough (GFO, DF)	29
<i>Add any cheese</i>	14
Pan-seared scallops, cauliflower puree, grilled chorizo, charred baby onion (DFO)	30





Duck bao, cucumber, carrot, spring onion, coriander slaw, hoisin sauce (DF)	9 each
Soft shell crab bao, spicy mayo, cucumber	11 each
Pulled pork bao, purple cabbage slaw, sesame and mayo	9 each
Hiramasa kingfish ceviche, tiger milk, sweet potato, red onion, coriander, chilli (GF, DF)	31

**PASTA**

Gnocchi spicy pork shoulder ragu (GFO)	35
Tortellini filled with truffle mushroom duxelles, sage butter (VGO)	32
Beef lasagne	33

**LARGE**

Chargrill 250g southern range porterhouse, truffle porcini butter, mushroom and jus (GF)	45
Chargrill 250g southern range scotch fillet, truffle porcini butter, mushroom and jus (GF)	49



Pork chop, winter bean stew, mustard leaf (GF, DF)	41
Miso roast cauliflower, cauliflower skordalia, black garlic (VG, GF)	31
Aromatic Asian style mussels, homemade tom yum, sourdough bread (GF, DF)	31
Pan seared salmon, braised fennel, mussel and saffron leek volute (GF, DFO)	36



## SIDES

Duck fat potato, garlic, mayo (GF, DF)	16
Baby Dutch carrots, goat curd, almond (GF, VG)	17
Crispy green salad, sherry vinegar dressing (GF, VG)	14



## DESERT

Warm chocolate mousse, hazelnut soil, toasted marshmallows and raspberry (GFO)	18
Pannacotta, mixed berry, almond biscuit (GFO)	16
Dessert Wine: Barbeito Malvasia Reserve Sweet, Portugal	20

