

MENU

- Oysters / *mignonette dressing* 4ea
Spiced Almonds 5
Pickled Vegetables 8
Cheese Churros / *pumpkin* 12
Artichokes / *peas, smoked eggplant, onion rings* 14
Chorizo, Broad Bean Dip / *flat bread* 14
Zucchini Flowers / *fromage blanc, basil* 16
Chargrilled Tiger Prawns/ *smoked oyster cream, salt bush* 24
Grilled Haloumi / *zucchini, peas, mint* 24
Grain Salad / *toasted seeds, herbs* 16
Brussels Sprouts / *lentils, speck* 16
Carrots / *barrel aged feta, green beans, tomato dressing* 16
Cauliflower / *almond, dates, parsley* 16
Broccoli / *avocado, tahini yoghurt, sesame* 16
Corn / *charcoal oil, cucumber, smoked paprika* 16
Fish / *sea vegetables, nori butter* 34
Beef Ribs / *miso eggplant, stout glaze* 32
Roast Duck / *plum, rosemary, star anise* 36
500g Cape Grim Dry Aged Scotch Fillet/ *bernaise* 65
Hand Cut Chips / *celery salt, aioli* 9

SWEET

- Lemon & Yoghurt Sorbet 5scp
Chocolate & Tonka Bean Posset / *raspberry, white chocolate* 15
Pistachio & Orange Cake / *beurre noisette parfait* 15
Honey & Pecan Tart/ *rum mascarpone* 15
Cheese / *quince, crackers* **one** cheese 15 **two** cheese 28