



Menu – choice of two course (\$55) or four course Taste Menu (\$70), chosen from below options. The Taste Menu changes daily and a wine pairing option is available.

Entrée

Bread, olives, olive oil, dukkah gfo
Charcuterie plate gfo
Sashimi, raw, marinated or cured seafood gfo
Chilled tomato emulsion, beetroot, olive, avocado, leaves gf vegan
Roast carrot, honey, koji and carrot puree, vache curd, black sesame gfo vegan
Smoked rainbow trout and corn croquettes, zucchini, BBQ octopus, chipotle aioli.

Main

Confit celeriac, polenta, sautéed mushrooms, lilly pilly jam, black garlic gf vegan
Pork, changes daily
Local fish, negi salad, beetroot, tomato, black barley, avocado, citrus and mirin puree gfo
Shredded duck and saffron risotto, duck reduction, yuzu kosho dressing gf
Shoyu and red wine braised beef rib, garlic and ginger kang kong, baby onions

Sides \$8

Garden tomatoes, pickles, yuzu kosho dressing.
Confit potato, truffle oil, sea salt.
Greens, anchovy dressing, crispy onions.

Desserts \$16

Green tea short bread, black sesame ganache, fruit jelly
Mango sorbet, cinnamon crumble
Yuzu & coconut panna cotta

Chef's Selection of Cheese to share, served with quince paste, crackers and fruit

1 Cheese	\$12
2 Cheeses	\$19
3 Cheeses	\$25