



## Starter

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Mozzarella, herb and confit garlic focaccia	10
Three pepper sea salt squid, garlic fennel aioli, fresh herbs*	12
Fried whitebait, miso sea salt, kimchi Kewpie mayo, herb salad	12

## Entrée

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Soup of the day	12
"Miang Kham" smoked trout, betel leaf, roasted peanut, coconut, pomelo salad, salmon roe, hot sweet sour sauce*	18
Local olive and potato gnocchi, kale pistachio pesto, grilled asparagus, lemon zest oil, oven-dried tomato	18
Grilled king prawns, green cous cous, dill, pickled barberries, toasted pine nuts, chraimeh	20
Grilled beef cheek skewers, harissa yoghurt, saffron pickled cauliflower, fresh herbs, burnt eggplant baba ganoush*	18 4
Oyster natural, orange miso dressing*	4.5
Oyster Kilpatrick*	

## Main

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Chargrilled lamb cutlets, sweet potato hummus, sautéed sugar loaf cabbage, caramelised cipollini onion, green olive jus*	41
Roasted duck breast, midnight pearl potatoes, warm broccolini, pickled golden raisin, pistachio salad, herb dressing, spiced dukkah*	40
Chargrilled chicken breast, spiced black lentils, greens, grilled artichoke, mint yoghurt, sumac harissa sauce*	37
Pumpkin three-ways: romesco pumpkin hummus, pepita falafel, pumpkin polenta, crispy chickpeas, balsamic glaze^*	35
Fish of the day	MP



## From the Grill

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Pork sirloin 300g*	38
Grass fed Angus porterhouse 300g*	46
Grass fed Angus scotch 300g*	48
Grass fed Angus eye fillet 250g*	49

*All served with confit kipfler potatoes, carrot cream, roasted baby heirloom vegetables, broccolini  
Your choice: red wine jus, creamy mushroom, peppercorn jus, creamy garlic mustard*

## Sides

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Roasted cauliflower, cauli purée, toasted hazelnuts, pickled onion, fresh herbs, crumbed feta, burnt lemon sumac dressing*	11
Fried green beans, honey lemon labneh, balsamic glaze, smoked almonds*	11
Crispy chips, tomato relish^	11

## Dessert

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Raspberry white chocolate cake, crispy meringue, fresh berries, coulis, shortbread crumble	19
Dark chocolate nut bar, hazelnut dukkah, sponge, orange chocolate mousse, whipped mascarpone	19
Tapioca sago pudding, coconut custard, salted caramel banana, brown sugar crisp crumble^*	19
Cinnamon spiced ricotta fritters, chocolate soil, gin blackberry sauce, fresh berries, vanilla bean ice cream	19
Chef's selection of three local cheeses, quince paste, smoked almonds, fruit chutney, grapes, lavosh	26

## Sweet Treat

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Mini peanut butter cheesecake	9
Hibiscus panna cotta, honey lemon syrup*	9
Hummingbird slice*	9

\* No Gluten Ingredients ^ Vegan MP Market Price