



Starter

Mozzarella, herb and confit garlic focaccia	10
Salt and three pepper squid, confit garlic mayo, fresh herbs*	12
Lotus chips, truffle sea salt*	12

Entrée

Soup of the day	13
Grilled chicken Tsukune yakitori, wasabi kewpie, spring onion, pickled daikon, sous-vide yolk, shichimi togarashi, tare sauce	19
Five spiced confit duck leg, parsnip cream, grilled grapes, sauce verte, green olive relish*	21
Spicy chili salmon tartare, crispy rice paper black sesame, whipped miso, edamame, salmon roe, pickled shallot, wasabi seaweed, sweet pickled persimmon	20
Textures of corn: white corn polenta, sweet corn coulis, avocado mousse, Mexican corn salsa*	19
Oyster natural, green chilli Nam Jim*	4.5
Oyster Kilpatrick*	5
Half shell scallop, hazelnut butter, chimichurri, watercress*	6

Main

Lemongrass pork cutlet, turnip cake, broccolini, spring onion oil, do chua carrots, noch cham*	40
Grilled herb chicken supreme, butternut squash pumpkin, green beans, sweet corn salsa, feta yoghurt dressing, pepita spiced dukkhah*	39
Squid stuffed with pork and paprika, baked in heirloom tomato sugo, saffron linguine, pangrattato, fresh coriander	41
Fish of the day	MP
Bean curd tofu, wok tossed oriental mushrooms, chili oil, green beans, baby corn, sesame, Asian herb salad, vegan XO sauce^*	37



From the Grill

Lamb backstrap 280g*	45
Grass fed Angus porterhouse 300g*	48
Grass fed Angus scotch 300g*	50
Grass fed Angus eye fillet 250g*	51

All served with confit garlic crushed potatoes, beetroot puree, maple roasted pumpkin, honey glazed baby carrots, broccolini

Your choice of: Chimichurri, red wine jus, creamy mushroom, Milawa seeded mustard and confit garlic butter

Sides

Crispy chips, tomato relish^	11
Miso sweet potatoes, green beans, edamame, soy dressing*	12
Grilled cos lettuce salad, crispy bacon, cherry tomatoes, ranch dressing, local cheese, chives*	12

Dessert

Rhubarb, custard, cardamom pudding, mixed berry & rhubarb compote, oat and almond spiced crumble, vanilla ice cream	20
White chocolate mint Crèmeux, lace cookie, fresh berries, dulce de leche, shortbread crumbs*	20
Spiced date and walnut cake, roasted star anise plums, walnut crumble, rock salt caramel ice cream	20
Tiramisu basque burnt cheesecake, toasted almond dukkah, orange syrup, vanilla ice cream, cacao nibs*	20
Chef's selection of three local cheeses, quince paste, smoked almonds, fruit chutney, grapes, lavosh	28

Sweet Treat

Lemongrass jelly, ginger syrup, coconut water, fresh lime^*	9
Choc peppermint slice	9
Coconut strawberry jam tart	9