



Starter

Mozzarella, herb and confit garlic focaccia	10
Five-spiced sea salt squid, Asian herb salad*	12
Tempura prawns, hoisin kewpie, pickled ginger, coriander	12

Entrée

Soup of the day	12
King prawns, avocado salsa, tomato coulis, garlic herb oil, pickled fennel, crispy capers*	19
Stracciatella, grilled pickled grapes, coriander seed dukkah, lavender oil, garlic crostini	17
Wagyu beef brisket croquettes, salsa brava, chargrilled corn salad, roquette mojo verde	17
Lamb keema pani puri, spiced potatoes, mint chutney, labneh, fresh herbs, crispy chickpeas, tamarind dressing	17
Oysters natural, mignonette*	4.5e
Oysters Kilpatrick*	5.5e

Main

Grilled chicken breast, butter braised kohlrabi, whipped crème fraîche, green beans, pepita seed chimichurri	39
Tea smoked duck breast, caramelised cabbage, taro cake, spring onion oil, mustard soy dressing*	44
Crispy salted pork belly, tteokbokki, Korean pickled cucumber sesame salad, green beans, toasted peanuts, sweet soy dressing	42
Cauliflower butternut pakora, pumpkin hummus, spiced chickpeas, coconut mung bean cake, tamarind sauce [^] *	35
Fish of the day	MP

10% Public Holiday Surcharge

* no gluten ingredients ^ Vegan MP Market Price

g

From the Grill

Grass fed Angus porterhouse 300g*	48
Grass fed Angus scotch 300g*	49
Grass fed Angus eye fillet 250g*	51
<i>All served with duck fat potato mousseline, seasonal greens, slow roast heirloom beetroot</i>	
<i>Your choice of: creamy mustard*, white wine mushroom sauce*, red wine jus*, or smoked paprika garlic butter*</i>	

Sides

Baked honey pumpkin, Szechuan black bean sauce	11
Crispy chips, tomato chutney	11
Baby cos salad, feta yoghurt dressing*	11

Dessert

Coconut chocolate torte, pecan crumble, coconut ice cream, toasted coconut flakes, shaved chocolate*	19
Nectarine raspberry baked cheesecake, lemon sorbet, fresh berries, pistachio crumble	19
Pineapple and rum granita, coconut panna cotta, lychee and mint salsa, sesame nougatine	19
Eton mess trifle, whipped mascarpone, seasonal jam, custard, fresh mint, fresh berries	18
Chefs' selection of three local cheeses, quince paste, smoked almonds, fruit chutney, seasonal fruit, lavosh	26

Sweet Treat

Berry crumble bar^	9
Passionfruit mousse*	9
Strawberry, honey custard tart, lemon curd	9