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Starter

Parmesan and garlic butter focaccia, parmesan snow	**10**
Salt and pepper squid, aioli, fresh herbs*	**12**
Mini pulled pork tacos, jalapeño crema, pickled red onion	**12**

Entrée

Soup of the day	**14**
Rosemary lamb cutlets, vanilla braised chicory, sorrel pesto, pickled red onion and sumac salsa*	**20**
Mediterranean stuffed pumpkin flowers, honeyed pumpkin, smoked yoghurt, pepita salsa, sticky balsamic, local goat cheese	**19**
Kataifi prawn cutlets, mango chutney, avocado mousse, nduja crumbs, fresh herbs, garlic oil	**20**
Sesame soy and chilli beef tartare "yukhoe", cured egg yolk, pickled daikon and carrot, rice crisp, nori	**19**
Oysters natural, mignonette*	**5.5e**
Oysters Kilpatrick*	**6e**

Main

Chargrilled chicken breast, charred hispi cabbage, potato mousseline, parmesan garlic pangrattato, zesty heirloom tomato basil salsa, butter milk dressing	**40**
Maple glazed duck breast, fig salad, caramelised pumpkin purée, potato gratin, dark cherry sauce *	**42**
Sea salt crusted pork belly, char sui glaze, silky sweet potato miso purée, chilli jam, green apple coriander slaw, sweet potato crisps	**42**
House-made potato gnocchi, tomato caponata, garlic pangrattato, wild rocket, herb oil,	**37**
crispy capers ^ Add prawns	**10**
Fish of the day	**MP**

10% Public Holiday Surcharge

** no gluten ingredients ^ Vegan MP Market Price*

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From the Grill

Grass fed Angus New York strip 300g*	**50**
Grass fed Angus scotch 300g*	**52**
Grass fed Angus eye fillet 250g*	**56**

All served with mint pea purée, kipfler potatoes, grilled vine cherry tomatoes, duck fat heirloom carrots, broccolini

Your choice of: red wine jus, creamy pepper sauce, mushroom gravy, garlic butter

Sides

Paprika corn ribs, coriander aioli, lime chilli salsa*	**12**
Charred iceberg, pangrattato, ranch dressing, parmesan	**11**
Crispy chips, sweet soy Kewpie	**11**

Dessert

Fig, almond and yoghurt cake, honey labneh, fresh figs, honey lemon syrup, almond crumble*	**19**
Cointreau macerated mixed berry parfait, sponge, Chantilly cream, brown sugar crumble, blackberry coulis	**19**
Chocolate pistachio tart, strawberry gel, pistachio snow, cacao nibs, vanilla bean ice cream	**19**
Lemon verbena panna cotta, honey syrup, lime crisps, fresh berries, sablé crumb*	**19**
Chefs' selection of three local cheeses, quince paste, smoked almonds, fruit chutney, seasonal fruit, lavosh	**29**

Sweet Treat

Coconut mango bar, lime glaze ^	**11**
Maple biscuit, caramelised pineapple, Malibu ice cream *	**11**
Roasted peach and blueberry ice cream sandwich	**11**

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