



Starter

Mozzarella, herb and confit garlic focaccia	10
Salt and pepper squid, sriracha aioli, coriander*	12
Honey soy tempura prawns, pickled ginger aioli, toasted sesame	12

Entrée

Soup of the day	12
Slow cooked pork shoulder, coconut red curry, grilled pineapple, lychee, toasted cashew, Asian herb salad, crispy prawn	17
Potato and ricotta gnocchi, creamy saffron grilled capsicum sauce, pistachio, Aleppo pepper, parsley, spiced labneh	17
12 hour sarsaparilla braised beef cheek, carrot orange cream, spring onion oil, broad beans, carrot tops, crumble*	18
Oysters natural, ouzo lime dressing, pickled shallot and parsley mignonette*	4e
Oysters Kilpatrick*	4.5e
Half shell scallop, kaffir lime butter, nam jim*	5.5e

Main

Slow cooked lamb neck fillets, puy lentil ragu, baby spinach, roasted heritage tomatoes, port jus*	39
Turkish spiced chicken breast, bulgur pilavi pilaf, shakshuka, broccolini, feta yoghurt dressing	37
N'duja and mussel capelli d'Angelo pasta, oven roasted tomatoes, basil oil, wild rocket, pangrattato	39
Cauliflower massaman curry, spiced jasmine rice, crispy curry leaf, salted coconut cream, toasted peanuts, turmeric oil*^	35
Fish of the day	MP



From the Grill

Grass fed Angus porterhouse 300g*	46
Grass fed Angus scotch 300g*	48
Grass fed Angus eye fillet 250g*	49
<i>All served with horseradish crushed potatoes, seasonal greens, maple glazed carrots</i>	
<i>Your choice of: red wine jus, creamy porcini mushroom sauce, charred red bell pepper sauce or Milawa seeded honey mustard sauce</i>	

Sides

Honey glazed roasted pumpkin, chimichurri, pepita dukkah*	11
Crispy chips, tomato relish ^	11
Charred broccolini, whipped goat curd, pistachio crumble*	11

Dessert

Warm hazelnut chocolate cake, coffee crème pâtissèrie, hazelnut crumb, salted caramel, ice cream	19
Gulab Jamun, cardamom and rose water syrup, spiced nut clusters, honey coconut yoghurt labneh	19
Jasmine tea cream, kumquat curd, ginger syrup, citrus segments, black sesame crumble*	19
Apple Frangelico crumble, crispy filo, whipped mascarpone, cinnamon sand, dried apple	19
Chefs' selection of three local cheeses, quince paste, smoked almonds, fruit chutney, grapes, lavosh	26

Sweet Treat

Ube Mochi	9
Thai coconut custard, coconut sugar syrup^	9
Canelés	9