

**STARTER**

Soup of the Day w/ batard	10
Coffin Bay oysters: choose one type	14
<ul style="list-style-type: none"> <li>• Natural</li> <li>• Seaweed, wasabi oil</li> <li>• Lime &amp; soy dressing</li> </ul>	
Cured salmon, fennel texture, beetroot, preserved lemon oil, caper berry	14
Buckwheat & puffed quinoa salad, greens, heirloom carrots, yuzu sesame seeds, matcha green tea oil	14
Tasmanian Scallops, lime & ginger gel, green pea, olive & rye crumbs baby turnip, cold pressed avocado oil	16
Duck breast, caramelised endive, baby leek, pink onion, snow pea, pedro ximenez	16

**MAIN**

Catch of the day, Cloudy Bay vongole, Warangal, heirloom potato, Hunter Valley verjuice	28
Chilli linguine, crab meat, cherry tomatoes, parsley crumbs, daikon, capers	23
Pumpkin & ricotta gnocchi, wild fungus, zucchini, bocconcini, baby spinach, mustard seed oil	23
Chimichurri hen, smoked kipfler, creamed corn, sprout grain	26
Beef tenderloin, pumpkin mash, kumera chips, pickled red cabbage, applewood glazura	28

**SIDE**

Mixed green salad, celery salt	8
Roasted kipfler potatoes, pistachio oil	8

## UNIVERSITY HOUSE MEMBERS SPECIAL

Set menu includes glass of house wine

\$35 two courses, \$40 three courses

### First Course

Soup of the day with batard

Coffin Bay oysters (choose one type)  
Natural, Seaweed & Wasabi Oil or Lime & Soy Dressing

Cured salmon, beetroot, fennel, lemon oil, daikon

Buckwheat & puffed quinoa salad, greens, heirloom carrots,  
yuzu sesame seeds, matcha green tea oil

### Second Course

Catch of the day, Cloudy Bay vongole,  
warangal, heirloom potato,

Hunter Valley verjuice Rib eye, pumpkin mash,  
kumera chips, Applewood glazura

Pumpkin & ricotta gnocchi, wild fungus, zucchini, bocconcini,  
baby spinach, mustard seed oil

Chilli linguine, crab meat, cherry tomatoes,  
parsley crumbs, daikon, capers capers

### Third Course

Mixed gelato with truffled honey & berries

Hazelnut praline bavarois, mascarpone,  
saffron syrup, pink rosebuds, raspberry

Lemon curd short crust, syrup de cassis,  
candied fennel seeds, berry compote