

STARTERS

Soup of the day , with sourdough batard	14
Oysters (4 pcs), choice of - natural - seaweed & wasabi oil - lime & soy dressing	14
Buckwheat & puffed quinoa salad , greens, heirloom carrots, yuzu sesame seeds, matcha green tea oil	15
Cured salmon , fennel texture, beetroot, preserved lemon oil	16
Lamb cutlet , dukkah, butternut pumpkin, prosciutto crisp, pomegranate	17
Duck breast , caramelised endive, baby leek, pink onion, snow pea, pedro ximenez	17
Tasmanian scallops (3 pcs) , lime & ginger gel, green pea, olive & rye crumbs, baby turnip, cold pressed avocado oil	17

MAINS

Catch of the Day , twice cooked spud, warrigal, kaffir lime	32
Veal saltimbocca , butternut mash, heirloom carrots	28
Pumpkin & ricotta gnocchi , wild fungus, zucchini, bocconcini, mustard seed oil, baby spinach	26
Roasted lemon chicken , cannellini, kale, brussels sprouts	28
Beef brisket , port braised, carrot texture, pangrattato	30
Grilled kangaroo , pumpkin puree, cabbage, broad beans, kutjera relish	30

SIDES

Brussels sprouts , burnt butter	7.5
Mixed seasonal salad , celery salt	7.5
Roasted desiree potatoes , pistachio oil	7.5

Group bookings of 10 or more are advised to arrange set menus when booking.
Dinner set menus are \$48 for 2 course or \$60 for 3 course.