

STARTERS

Soup of the day , with sourdough batard	10
Oysters (4 pcs), choice of - natural - seaweed & wasabi oil - lime & soy dressing	13
Buckwheat & puffed quinoa salad , greens, heirloom carrots, yuzu sesame seeds, matcha green tea oil	14
Cured salmon , fennel texture, beetroot, preserved lemon oil	14
Duck breast , caramelised endive, baby leek, pink onion, snow pea, pedro ximenez	16
Tasmanian scallops (3 pcs) , lime & ginger gel, green pea, olive & rye crumbs, baby turnip, cold pressed avocado oil	16

MAINS

Catch of the day , twice cooked spud, warrigal, kaffir lime	28
Pumpkin & ricotta gnocchi , wild fungus, zucchini, bocconcini, mustard seed oil, baby spinach	23
Roasted lemon chicken , cannellini, kale, brussels sprouts	26
Port braised beef brisket , port braised, carrot texture, pangrattato	28

SIDES

Mixed green salad , celery salt	7.5
Roasted kipler potatoes , pistachio oil	7.5

Group bookings of 10 or more are advised to arrange set menus when booking.
Lunch set menus are \$45 for 2 course or \$55 for 3 course.