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

Barramundi, cloudy bay vongole (clams), warrigal, heirloom potato, Hunter valley verjuice 34

Chilli linguine, crab meat, cherry tomatoes, parsley crumbs, daikon, capers 26

Pumpkin & ricotta gnocchi, wild fungus, zucchini, bocconcini, mustard seed oil, baby spinach 26

Chimichurri hen, smoked kipfler, creamed corn, sprout grains 28

Beef tenderloin, pumpkin mash, kumera chips, pickled red cabbage, applewood glazura 34

Kangaroo, moghrabieh, chestnut mushroom, butternut mash, bush tomato pekmez 32

Sides

Sauté green beans, pancetta 7.5

Mixed green salad, celery salt 7.5

Roasted kipfler potatoes, pistachio oil 7.5