



To Start

House baked sourdough bread, cultured butter <i>2pc</i>	6
Charcuterie plate—selection of cold meats with pickles & bread	21

Small Plates

Marinated SA calamari, jalapeno, mojo sauce, garlic crunch	24
Roasted beetroot, labneh, asparagus, miso	24
Fried broccolini, white bean, fermented chili	24
Kingfish sashimi, kaffir lime oil, lemon thyme, macadamia	26
Slow cooked wagyu brisket, leak, confit shallot, rocket	26

Large Plates

Risotto, mushroom, chickpea parsley, pepper, parmesan	44
Pomegranate glazed king george whiting, fennel, beans	44
Spring lamb ragu, peas, mint remoulade, soft polenta,	48
Shantung-style ½ chicken, chili, soy, coriander, sesame chickpea (serves 2)	58
Grass fed rump steak mb 2+, garden chimichurri, tempura onion rings	48

Sides

Salad leaves, pickled & fried onion, ranch dressing	14
Salt & vinegar crushed potatoes, aioli, herbs,	14

To Finish

Dark chocolate delice, orange curd, dark chocolate tuille	16
Citrus posset, toffee, mint	16
Coconut panna cotta, lime gel, pistachio	14
Affogato, vanilla bean ice cream, & espresso	10
+ Baileys or Frangelico liqueur	16
Cheese board - 2 chef selected cheeses, sour dough cracker, fruit, honey, roasted nuts	30

* Most dietary requirements & allergies can be catered for. Please ask our staff for more information.

* Please note we do not itemize bills / a 15% surcharge applies on public holidays.

