

## Entrée

Sydney Rock Oysters, Granny Smith and ginger granita GF DF 6/12 \$22/\$42

Soup of the Day with warmed sourdough \$14

Spring Bay mussels in dashi juices, shiitake, napa cabbage, pickled cucumber, egg emulsion, ink tuile \$20

Wood ear and oyster mushroom tart, Jerusalem artichoke, caramelised onion, truffle mayo, green pea V \$18

Chilled salt water poached quail breast, maple radicchio, parsnip cream, buckwheat, milk skin, salted yolk GF \$22

Smokey beef short rib, lemon goat's curd brik cigar, sultana chutney, salt baked swede, sweet potato purée \$24

## Main

The Cook's Pot Pie, Chef's selection with mash \$24

Beer Battered Fish and Chips, shoestring fries, baby leaf salad, house made tartare, lemon DF \$28

200 gsm grass fed beef tenderloin, pine nut and sultana stuffed portobello, potato purée, red wine reduction \$42

Chicken and prune roulade, maple carrot purée, lemon ricotta, dukkah, salsa of fava bean and fennel \$34

King Reef barramundi, caramelised onion and cabbage, tempura Spring Bay mussels, cultured cream, chowder GF option \$36

Black truffle and corn risotto, roasted chestnut, popcorn powder, baby basil GF Option DF V \$30

Braised lamb shoulder rotolo, pumpkin purée, bechamel, feta, spinach, confit tomato, Parmesan crumb \$36

## Sides

Crunchy Farfalle/ hummus \$7, Sourdough/oil, dukkah \$5

Marinated olives \$7 Leaf salad, citrus vinaigrette GF DF \$9

Iceberg, walnut, anchovy aioli GF DF \$9

Steamed green veg miso butter GF \$9

Roasted chats, garlic and rosemary butter \$9

Sweet potato fries/French fries aioli \$8



## Dessert

Banana tart, creme patissiere, salted pretzel brittle,  
wattleseed ice cream \$15

'Lamington' Crème brûlée, Coconut custard, brownie,  
cherry sorbet GF \$15

Souffle of the day, Anglaise, ice cream GF \$15

Binnorie Brie, blood orange jam, grapes, pepitas,  
chargrilled sourdough \$18

Selection of sorbets, shortbread biscuit GF Option \$15

Tasting Trio - A selection of three of our desserts \$24

Our Bar menu is available on request  
Kid's menu available on request.

GF Gluten Free  
DF Dairy Free  
V Vegetarian

