



ENTRÉE

Oysters *natural / mignonette* \$26 / \$36

Scallops, cream peas, capers, and lemon (gf) \$26

King prawns on betel leaf, chili and lemongrass, coconut and lime (gf, df) \$22

Burrata, grilled peaches and fresh tomatoes (gfo) \$19/ \$38

Duck liver parfait, fig jam and brioche \$22

MAINS

300g Sirloin off the bone, roast potatoes, fresh salad and chimichurri (gf, df) \$40

Lamb rump, ajo blanco, grilled zucchini and greens (df, n) \$34

Chicken chasseur with cauliflower puree (gf) \$32

Hot and sour chicken noodle salad (gf, df, n) \$28

Market fish with smoky red sauce, grilled broccolini (gf, df) \$38

Fregola sarda with mushroom, spinach and stracciatella (v, dfo) \$28

SIDES

Roasted potatoes, rosemary \$10

Steamed greens, almonds (n) \$10

Green salad, lemon vinaigrette \$10

Thin cut chips \$10

DESSERTS

Raspberry and lemon mousse (gf) \$15

Coconut pannacotta with passionfruit and basil (gf, df) \$15

Gelato selection \$15

Selection of cheese served with lavosh \$24 / \$36