



APPETIZER & SIDES

bread and butter | 8

east 33° sydney rock oysters [gf, df] with bonito mignonette (1/2 dozen) | 32

 baked australian camembert [v] australian black truffle, grilled sonoma baguette | 30
smashed potato [v] with parmesan cheese, garlic confit & fried sage | 12

TWO COURSES | 75

THREE COURSES | 90

2 course – entrée and main / main and dessert / entrée and dessert

ENTRÉE

crab linguine with lemon zest, mixed herbs, tomato & chilli sourdough crumble

hiromasa kingfish crudo [gf, df] with jalapeno vinaigrette, finger lime, yuzu & sesame

winter greens [gf, v, vgo] baby kale, spinach, roasted beets, pickled onion, candied walnut,
Meredith ash goat cheese & maple sherry vinaigrette

beetroot tart [v, vgo] with puff pastry, balsamic onions, goat cheese & hummus

 truffle risotto [gf, v] king oyster mushroom, truffle pecorino, australian black truffle | +15
available as main | +20

MAIN

japanese pumpkin gnocchi [vg, df] with dukkah spice, organic rocket, balsamic glaze & salted hazelnuts

pan seared snapper [gf, df] with lentil, tomato, zucchini, black olive ragout & caramelized lemon

berkshire double pork chop [gf] with sugar loaf cabbage, double smoked bacon,
jerusalem artichoke chips & cider gastrique

strip loin of jack's creek beef mbs 3+ [gfo, dfo] with miso onion puree, roasted king oyster mushroom,
crispy onions & red wine reduction

DESSERT

apple tarte tatin with butterscotch sauce & vanilla ice cream

chocolate praline tart flourless chocolate cake & praline mousse

vanilla panna cotta [gf] with raspberry sauce & lemon balm

grand marnier ricotta cheesecake with blood orange jelly & butter shortbread base

cheese plate two cheese selection, assorted crackers and accompaniments

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional
please inform us of any allergies when placing orders
sunday surcharge of 10% and a public holiday surcharge of 12.5%
10% service charge applies for groups of 10 or more