



## APPETIZER & SIDES

**bread and butter** | 5

**smashed potato** with parmesan cheese, garlic confit & fried sage | 10

**freshly shucked Sydney Rock oysters** with champagne mignonette (1/2 dozen) | 29

TWO COURSES | 65      THREE COURSES | 80  
choose one entrée / main / dessert per person

## ENTRÉE

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

**Hiromasa kingfish crudo** [gf,df,v] with jalapeno vinaigrette, finger lime, yuzu & sesame

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

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

## MAIN

**Japanese pumpkin gnocchi** [vg, df] with dukkha spice, organic rocket, balsamic glaze & salted hazelnuts

**pan seared snapper** [gf] 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+** 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** 2 cheese selection, assorted crackers and accompaniments

v - vegetarian | vg - vegan | df - dairy free | gf - gluten free  
turn over to see drinks menu | please inform us of any allergies when placing orders  
please note there is a Sunday surcharge of 10% and a public holiday surcharge of 12.5%  
10% service charge applies for groups of over ten people