

SNACKS

whipped goat curd | focaccia | cara cara orange | lemon thyme | 12

coffin bay oyster | blood lime | chives | 7.5

1/2 shell scallop | curry leaves | lemon | dairy butter | 17

confit duck | toasted brioche | dipping sauce | 12

TO START

heirloom & bush tomatoes | stracciatella | basil | honey | sourdough | 22

beetroot | goats curd | pinenut | 22

pork belly | radish | turnips | 25

salmon tartare | avocado | sesame puffed rice | macadamia | 27

lamb rib | miso | lime | corriander | 27

MAINS

heirloom tomato risotto | snow peas | basil | 32

port wakefield yellow fin whiting | yuzu beurre blanc | caviar | asparagus | 46

chicken ballantine | jerusalem artichoke | celery | parsley | lovage | 39

braised lamb shoulder | spring peas | labneh | mint oil | quinoa crumb | 42

36 degrees beef fillet | pepper berry | garden salad | new potato | 65

SIDES

triple cooked potatoes | chives | white wine vinegar | 14

summer squash | sunflower seeds | green goddess dressing | 14

green salad | pickled cucumber | onion | 12

french fries | rosemary garlic salt | bobby john sauce | 13

DESSERTS

chef's selection of cheese | seasonal accompaniments | wattle oat crackers | fruit paste | 24

silken chocolate ganache | passionfruit | strawberry | macadamia | white chocolate | 18

lemon tart | lemon granita | meringue 22



Please note that a 15% surcharge applies on food & beverage Sundays & public holidays.