

OYSTERS

NATURAL OR WOODGRILLED

WAPENGO ORGANIC, ROCK 4.5ea
(SOUTH COAST, NSW)

WONBOYN, ROCK 4ea
(SOUTH COAST, NSW)

TO START

HOUSE MADE SOURDOUGH 3.5
AND CULTURED BUTTER

WOOD GRILLED GARLIC AND 4.5
HERB FLATBREAD

CRISPY LAMB BRAIN, CAPER 5ea
AND RAISIN PUREE,
SMOKED BACON

LAMB CIGAR, ROMESCO SAUCE 6ea

MARINATED OLIVES 8

WOOD FIRED KING PRAWN, 9ea
XO BUTTER

WOOD FIRED SHISHITO 10
PEPPERS, CHILLI SALT

BAKED MUSSELS, CHILLI 12
AND GARLIC BUTTER

GRILLED BABY CAPSICUMS 12
STUFFED WITH GOATS CHEESE

BURRATA, FIGS, PX VINEGAR 18

FRIED CALAMARI, GAZPACHO 24

STEAK TARTARE 25

RAW HIRAMASA KINGFISH, 26
DASHI JELLY, SMOKED OLIVE
OIL PUFFED RICE

CURED MEATS AND PICKLES 28

PLATES

PIEROGI, GRILLED ZUCCHINI, RICOTTA 29
STUFFED ZUCCHINI FLOWER

BANGALOW PORK CHOP, LENTILS, PEAR, 30
PARMESAN CURD

ROASTED DUCK BREAST, LIVER PARFAIT, 34
PERILLA, CHERRY, MUNTRIES

SPANISH MACKEREL, PEPPERONATA, 36
CHORIZO, SQUID INK

WOOD GRILLED SHORTHORN BEEF SIRLOIN, 38
POTATO CREAM, WATERCRESS

WHOLE ROASTED LAMB SHOULDER, 65
LEMON PEPPER DRESSING

SIDES

WOOD FIRED CORN COB, BASIL AND CHILLI 8

FENNEL AND BURNT ORANGE SALAD 12

TOMATO AND STRACCIATELLA SALAD 14

ROAST BEETROOTS, SHEEPS MILK YOGURT, 12
PEPITAS, HORSERADISH

DESSERT

BASIL PANNA COTTA, LORIENDALE ORCHARD 16
STRAWBERRIES, WATERMELON

ROASTED FIGS, WHITE CHOCOLATE AND 16
BEE POLLEN MOUSSE

LIQUORICE CUSTARD, BRIK PASTRY, 16
NASHI PEAR, YUZU SORBET

CHEESE (ONE 16, TWO 26, THREE 32)

PYENGANA
(HARD) TASMANIA

DELICE DES CREMIERS
(SOFT) FRANCE

BERRY CREEK BUFFALO BLUE
(BLUE) GIPPSLAND