

## 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

PIGS HEAD CROQUETTE, 7ea  
GRIBICHE

DUCK LIVER PARFAIT, TOAST, 8ea  
MUNTRIES

MARINATED OLIVES 8

BBQ KING PRAWN, XO BUTTER 10ea

GRILLED BABY PEPPERS, 12  
STUFFED WITH GOATS CHEESE

BAKED MUSSELS, CHILLI 12  
AND GARLIC BUTTER

STEAK TARTARE 25

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

CURED MEATS AND PICKLES 28

## PLATES

CARAMELISED ONION PIEROGI, CRUMBED 29  
KING BROWN MUSHROOM, BLACK GARLIC

BANGALOW PORK CHOP, LENTILS, 30  
NASHI PEAR, PARMESAN CURD

GRILLED JURASSIC QUAIL, PUMPKIN 32  
COOKED IN EMBERS, CUMIN YOGHURT

GRILLED JOHN DORY, PEPPERONATA, 34  
CHORIZO, SQUID INK

WOOD GRILLED BEEF FILLET, SMOKED 39  
POTATO, OXTAIL STROGANOFF

WHOLE ROASTED LAMB SHOULDER, 65  
LEMON PEPPER DRESSING

WOOD FIRED 1KG TOMAHAWK STEAK, 85  
CHIPS, BEARNAISE

## SIDES

FENNEL AND BURNT ORANGE SALAD 10

BROCCOLINI, SALSA VERDE, PARMESAN, 12  
DILL, ALMONDS

TOMATO AND STRACCIATELLA SALAD 14

## DESSERT

ROASTED FIGS, FIG LEAF ICE CREAM, 16  
PISTACHIO PRALINE

LIQUORICE CUSTARD, LORIENDALE 16  
ORCHARD STRAWBERRIES, BRIK PASTRY,  
STRAWBERRY JELLY, SORBET

IMCAH FARM RASPBERRIES, WHITE 16  
CHOCOLATE AND BEE POLLEN MOUSSE,  
SHISO AND RASPBERRY GRANITA

## CHEESE (ONE 16, TWO 26, THREE 32)

PYENGANA  
(HARD) TASMANIA

DELICE DES CREMIERS  
(SOFT) FRANCE

BERRY CREEK BUFFALO BLUE  
(BLUE) GIPPSLAND