

## OYSTERS

### NATURAL OR WOODGRILLED

SHOALHAVEN HEADS, ROCK 4.5ea  
(SOUTH COAST, NSW)

MERIMBULA, ROCK 4.5ea  
(SOUTH COAST, NSW)

### TO START

HOUSE MADE SOURDOUGH 3.5  
AND CULTURED BUTTER

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

LAMB CIGAR, CUMIN YOGHURT 5ea

WOOD GRILLED GARLIC AND 5.5  
HERB FLATBREAD

GRILLED LAMB TONGUE, 6ea  
HONEY AND ROSEMARY GLAZE

DUCK LIVER PARFAIT, 8ea  
CUMQUAT, TOAST

MARINATED OLIVES 8

FRIED JERUSALEM 14  
ARTICHOKES, CAFÉ DE PARIS  
BUTTER, HORSERADISH

COS HEART, PROSCIUTTO, 16  
BOTTARGA, EGG

STEAMED PIPPIS, 23  
MISO EMULSION

RAW YELLOWFIN TUNA, 26  
AVOCADO, SMOKED OLIVE OIL,  
DASHI JELLY

CURED MEATS AND PICKLES 28

BAKED TRUFFLE CAMEMBERT, 30  
HONEY, LAVOSH

## PLATES

CARAMELISED ONION PIEROGI, NETTLES, 29

ROASTED MUSHROOMS, BLACK GARLIC  
*add Terra Preta black truffle* 12

ROASTED SPANISH MACKEREL, CELERIAC 33  
COOKED IN YOGHURT, AVRUGA, CELERY SALAD

DUCK BREAST, GRILLED CABBAGE, 34  
BLOOD ORANGE, KIM CHI BUTTER

WOOD GRILLED WAGYU RUMP CAP, 42  
PARSLEY MASH, BEEF CHEEK BOURGUIGNON

WHOLE ROASTED LAMB SHOULDER, 70  
LEMON PEPPER DRESSING

WOOD FIRED 1.2KG TOMAHAWK, 90  
CHIPS, BEARNAISE

## SIDES

FENNEL AND HERB SALAD, SHISO 9  
VINAIGRETTE

GRILLED BROCCOLINI, SALSA VERDE, 12  
ALMONDS, PARMESAN

ROASTED BRUSSEL SPROUTS AND BACON 13

JERUSALEM ARTICHOKE GRATIN 15  
*add Terra Preta black truffle* 12

## DESSERT

VANILLA CUSTARD, MANDARIN SODA, 16  
CITRUS SALAD, YUZU SORBET

WHITE CHOCOLATE AND BEE POLLEN MOUSSE, 16  
SHISO AND STRAWBERRY GRANITA

SMOKED BANANA BREAD, DARK ALE 16  
ICE CREAM, PECAN PRALINE

CRÈME CARAMEL, APPLE AND TARRAGON 16  
SORBET, STAR ANISE MERINGUE

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

PERENZIN MONTASIO  
(HARD) ITALY

DELICE DES CREMIERS  
(SOFT) FRANCE

BERRY CREEK BUFFALO BLUE  
(BLUE) GIPPSLAND