



## SNACK

Goat's Cheese, Walnut, Truffle Honey | 6 (N)

Tinned Codesa Anchovies, Ricotta, Toasted Sourdough | 14

Spiced Buttermilk Chicken, Chipotle Mayonnaise | 9

Sydney Rock Oyster, Freshly Shucked With Shallot Vinegar | 4

## TO SHARE

**Fish Board** | Ocean Trout Pate, Tinned Codesa Anchovies, Salt Cod Croquettes, Salt & Pepper Micro Squid, Soda Bread | 31

**Meat Board** | Dry Aged Wagyu Beef, Chicken Liver Parfait, Duck Rillettes, Slow Braised Pig's Head Croquette, Melba Toast, Pickles | 31

## TO START

Roasted Pumpkin salad, Smoked Labneh, Flaxseed Crackers, Watercress | 18 (V) (N)

Gin Cured Ocean Trout, Avocado, Nori, Wasabi, Crispy Skin | 22

Baked Queen Scallops, Garlic Butter, Brioche, Herb Crumb | 20

Kingfish Ceviche, Pink Grapefruit, Finger Lime, Pistachios, Yuzu Dressing | 24 (N)

Chicken Liver Parfait, Red Onion Chutney, Pickles, Crusty Bread | 18

Dry Aged Wagyu Beef Bresaola, Truffle Mayonnaise, Rocket, Parmesan | 22



## TO FOLLOW

Ricotta Gnocchi, Roasted Otello Tomato, Rocket, Mozzarella, Basil | **28 (V)**

Tasmanian Tiger Prawn 'En-Papillote', Garlic, Olive, Lemon & Basil Butter, Crusty Bread | **38**

Crispy Skin Barramundi, Goolwa Pippies, Steamed Kale, Caramelised Onion | **36**

200g Rangers Valley Hanger Steak, Hand Cut Chips, Watercress, Black Garlic Aioli | **36**

Chargrilled Lamb Backstrap, Crispy Belly, Roasted Dutch Carrots, Choy Sum, Lamb Jus | **38**

240g Greenstone Creek, NZ Scotch Fillet, Potato Rosti, King Brown Mushrooms, Red Wine Jus | **42**

**To Share** | Slow Braised Limestone Coast Lamb Shoulder, Salsa Verde, Garden Salad | **80**

## ON THE SIDE

Garden Salad | **8**

Black Russian Tomato Salad, Olives, Feta | **12**

Triple Cooked Chips, Black Garlic Aioli | **9**

Charred Broccolini, Toasted Almonds | **9**

Crispy Polenta Chips, Parmesan | **10**

Chef: Mark Holland

Gluten free options are available on request. Please ask your waiter.

\* N = Contains Nuts

\*V = Vegetarian (Please note that Vegan options are available on request)



## DESSERT | 15

Queen Garnet Plum Fool, Coconut Shortbread, Almond Meringue, Almond Ice-Cream  
Milk Chocolate Delice, Malted Barley, Hazelnut & Chocolate Ice-Cream  
Mangrove Mountain Fig Tart, Sherry Caramel, Dulce De Leche Ice-Cream  
Buttermilk Pannacotta, Fresh Strawberries, Strawberry & Basil Sorbet

## HOUSE MADE SORBETS & ICE-CREAMS | 4 Per Scoop

Ice-Creams | Ferrero Rocher | Mint Chocolate | Vanilla | Malted White Chocolate  
Sorbetes | Rhubarb | Buttermilk | Coconut | Strawberry & Basil

## CHEESE | 15

Maffra Cloth Bound Cheddar, VIC, Australia – Cow's Milk  
Bellingham Blue, Castlebellingham, Ireland – Cow's Milk  
Binnorrie 'Buche De Chevre' NSW, Australia - Ash Dusted Goat's Milk

**Selection of Cheeses, Chutney, Cracker Bread: Single Serve | 8 // Choice of Three | 22**

## WHISKY & BOURBON

The Classic Laddie 10yr | 12  
Islay Barly 2007 | 15  
Whistle Pig Rye 10yr | 24  
Michters Small Batch Bourbon | 18  
Bib & Tucker 6yr Premium Bourbon | 20

## GINS & VODKAS

Tilbury & Archie Rose Signature Blended Gin | 15  
Den Klodsede Bjorn Vodka | 15  
Hartshorn Whey Vodka | 15

Chef: Mark Holland

\*2% surcharge applicable to all credit card transactions  
A public holiday surcharge of 10% will apply on all public holidays

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