



Appetisers

- House Marinated Mixed Olives \$8
- Zucchini Flower w Scallop & Saffron Aioli \$10
- Serrano, Radicchio & Parmesan Pizza Bread \$14
- Rosemary, White Anchovy & Potato Pizza Bread \$14

Entrées

- Red Onion Tarte Fine w Chevre & Pickled Beetroot \$15
- Baked Fig, Gorgonzola & Jamon \$15
- Kingfish Ceviche, Coconut, Chili, Cucumber \$16
- Wagyu Beef Carpaccio w Quail Egg & Chips \$16
- Crispy Duck, Red Cabbage, Lentils & Pinenuts \$16

Main

- Fresh Herb Gnocchi, Heirloom Tomato, Olive, Capers & Goats Curd \$30
- Pork & Cider Pie w Pomme Purée & Crushed Peas \$30
- Provençal Fish Stew w Barramundi, Prawns and Mussels \$35
- Slow Roast Cowra Lamb Rump w Eggplant Caponata \$35
- Wagyu Rump Cap *(m.s 8+)* w Bubble & Squeak, Fungi & Salsa Verde \$36

'Trust the Chef' Tasting Menu \$75 per person

(For the entire table)

Recommended wines to accompany each course \$55 per person

Dessert \$15

- Sticky Toffee Pudding w Butterscotch, Walnut & Praline Ice Cream
- Toasted Coconut Panna Cotta w Fruit Salad & Mango Sorbet
- Blackberry Eton Mess w Blackberry Sorbet
- Chocolate Parfait w Salted Peanuts, Cherry & Caramel

Lunch

Friday – Sunday
12noon – 3pm

Reservations

9810 1151

Dinner

Tuesday - Sunday
6pm – 10pm