



Croquette	4.5 ea
Oysters, freshly shucked, mignonette dressing	3.8 ea
Marinated Italian olives	9
Charcuterie selection	26
Confit duck rilette, beetroot, walnuts, peach	16
Cured kingfish, cucumber, gin, dill	21
Cauliflower panna cotta, crispy grains, cauliflower cous cous	16
Pork & pistachio terrine, Dijon, cornichons, pickled mushrooms	17
House smoked ocean trout, buckwheat blini, crème fraiche, trout roe	19
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Linguine seafood, white wine, chili, garlic, tomato, gremolata	32
Pork belly, broad beans, speck, carrot	33
Orecchiette, broccoli, garlic, chilli, breadcrumbs	24
Southern sea bream, mussels, snowpea, kohlrabi	36
Duck breast, cranberry, maple, brussel sprouts	35
Sirloin, shallot compote, béarnaise	38
Kipfler potatoes, confit garlic	9
Heirloom zucchini salad, toasted almonds, labneh, sumac	9
Green beans, almond butter	9
Baby cos salad, peach, candied walnuts, Shaw River mozzarella	9

*Please inform your waiter of any allergies or dietary requirements.
 Please note we cannot guarantee that all dishes will be free from allergens.