

Oysters, shucked to order, apple + tarragon vinaigrette	4ea
Marinated olives from Mt Zero	6
Charcuterie selection	26
Stracciatella, grilled nectarine, green beans, hazelnuts	17
Tuna crudo, buttermilk dressing, radish, dill	21
Caprese salad – heirloom tomatoes, fior di burrata, basil emulsion, black olive	19
Dry-aged beef tartare, oyster cream, fried saltbush, crisps	20
Risotto of Clarence River prawns + preserved lemon	36
House made potato gnocchi, peas, broad beans, mint, ricotta salata	32
Spaghetti, lobster ‘bolognese’, melted cherry tomatoes, basil	36
Rigatoni, pork + fennel sausage ragù, n’duja, pecorino	30
Pork loin on the bone, grilled peach, pickled radicchio, balsamic	34
Victorian lamb rump, burnt carrots, vadouvan crumble	36
Market fish, crushed peas, smoked almond butter, summer herbs	mp
Gluten free pasta available	+3
Charred broccolini, fried garlic + chilli, pangrattato	9
Gem lettuce, tarragon mayonnaise, puffed grains, summer herbs	9
Duck fat chips, rosemary salt	10
Tiramisu	15
Cherry semifreddo, coconut, poached cherries	15
Bitter chocolate mousse, cocoa nib crumble, crème fraiche	15
Cheese selection, crisp breads, seasonal fruit 1 / 2 / 3	12 / 17 / 26

*Please inform your waiter of any dietary & allergy requirements.
 Please note, we cannot guarantee that all dishes will be free from allergens.
 Thank You