

Oysters, shucked to order, shallot vinaigrette, lemon	4ea
Marinated olives, orange + fennel salt	6
Charcuterie selection	28
Duck liver parfait, port jelly, house pickles, brioche	12
Stracciatella, salt roasted beetroot, walnuts, endive, dill	19
Grilled Corner Inlet calamari, Calabrian chilli, tomato, saffron, bottarga	21
Vitello tonnato – poached rose veal, fresh tuna mayonnaise, capers, cornichons, watercress	22
Risotto of braised duck + chestnuts, fig vincotto	34
House made potato gnocchi, roasted wild mushrooms, taleggio, smoked ricotta salata	32
Squid ink linguine, prawns, pippies + local fish, garlic, chilli, olive oil + parsley	36
Casarecce, pork + fennel sausage ragù, n’duja, Pecorino	31
Today’s butcher’s cut, Café de Paris butter	mp
Borrowdale free range pork cotoletta, shallot, parsley + watercress salad, salsa verde, lemon	35
Rockling fillet, onion soubise, fennel, smoked almonds, parsley butter	36
Gluten free pasta available	+3
Roasted Brussels sprouts, Parmesan cream	10
Simple salad of mixed greens, French vinaigrette	8
Shoestring fries	8
Tiramisu	15
White chocolate semifreddo, hazelnut crumble, salted caramel	15
Pistachio crème brûlée, chocolate sorbet, orange + almond biscotti	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