

Charcuterie Selection 26

Chicken Liver Pâté, Brioche, Peach Chutney 15

Beef Carpaccio, Smoked Potato Foam, Raspberry Vinegar Jelly,  
Pistachio Oil 17

Ashed Sheep's Curd & Carrot Textures 19

Yellowfin Tuna Sashimi, Coconut Milk & Lemongrass, Thai Basil, Bisque 25

Fisherman's Nest 22

Paccheri, Pancetta, Bufalloto, Smoked Egg Yolk 25

Blue Swimmer Crab, Saffron & Corn Risotto 30

Slow cooked Asian style Pork Belly, Pickled Onion 35

FROM THE BOARDS

Pasta Artigianale

Market Fish

Prime Cut Beef

Beast For Two

Kipfler Potato's/Tomato Salad/ Seasonal Greens/  
Farmers Salad/ 9ea

Lemon Tart, Blueberry, Swiss Meringue 15

Compressed Strawberries, Matcha, Celery Sorbet, White Chocolate Milk Meringue 15

Dark Chocolate, Ginger & Lime Mousse, Vanilla Rice Pudding,  
Mango & Pistachio Crumb 15

Cheese Selection - See Board

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

Thank You