

Oysters, shucked to order, finger lime vinaigrette	ea	4.5
Warm marinated olives, orange + fennel salt		8
Gin cured Tasmanian salmon, fennel, dill, sorrel		24
Duck liver parfait, port + black pepper jelly		21
Heirloom tomatoes, stracciatella, seaweed		22
Grilled asparagus, broad beans, buttermilk dressing		22
Charcuterie plate, house pickles		32
House made potato gnocchi, mushrooms, garlic oil, gremolata		29
Paccheri, Spencer Gulf prawn + mussel velouté, chives, dill		36
Bannockburn chicken, BBQ corn, roast garlic		35
Market fish, celeriac remoulade, brown butter		39
O'Connor's grass-fed sirloin, charred cos, pepper sauce		38
Cos, witlof, French vinaigrette		10
Shoestring fries		10
Wood roasted cauliflower, jalapeno + mint emulsion		10
Blackberry mousse, summer berries		15
Tiramisu		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.