

ENTRÉES

SEAFOOD*

Sydney rock oysters, fresh lemon (gf, df)
Tiger prawns, cocktail sauce (gf, df)
Black mussels, harissa & capsicum (gf, df)

ANTIPASTO

Shaved plain mortadella (gf, df)
Grilled zucchini, lemon olive oil (v, gf, df)
Eggplant caponata (v, gf, df)
Hommus (v, gf, df)
Rosemary focaccia (v, df)

SALADS

New potato salad, confit ocean trout, dill (gf, df)
Chickpea, kale, cardamon & yoghurt (v, gf)
Watermelon, feta, mint dressing (v, gf)

MAINS

Baked barramundi, fennel, pink pepper slaw (gf, df)
Tempura fish bites, tartare sauce
Steak cut chips
Roasted sweet potato, coriander honey (v, df, gf)
Stir fried hokkien noodles, Chinese mushrooms (v, df)

Grilled eggplant, zucchini, herbed olive oil (v, gf, df)
Grilled kangaroo, native thyme & charred corn salsa (gf, df)
Greek-style grilled chicken thigh, lemon & oregano (gf, df)
Casarecce pasta, braised Wagyu beef cheek, truffle pecorino

Tofu & eggplant basil stir fry (v, df)
Marrakesh-style lamb korma, raisin (gf)
Cumin steamed rice (v, gf, df)

DESSERTS

Salted caramel & chocolate tart, hazelnut (v)
Khanom chan, thai steamed coconut & pandan slice (v, gf, df)
Persian love cake, lemon icing, pistachio (v)

Spiced rum baba, baked pineapple, kaffir lime (v)
Baked cheesecake, forest berry gel (v)
Panna cotta, compressed melon, Tasmanian pepper (v, gf)

Cheese selection (v, gf)
Lavosh (v)
Apple & raisin chutney (v, gf, df)
Dried fruit (v, gf, df)

*Additional oysters (\$15 for 6), prawns (\$10 for 6)

v = vegetarian, gf = gluten-free, df = dairy-free. Menu subject to change.

8% surcharge applies on a party of 8 or more. 15% surcharge applies on public holidays. There is 1.5% surcharge on all Credit card transactions.

