



## TO START

Complimentary baked Sonoma sourdough,  
Pepe Saya butter

Today's best Sydney rock oyster served  
natural or with red wine vinegar granita \$3.5 each

House marinated olives, chilli, garlic, thyme,  
citrus \$7

## ENTREES

Roasted beetroot, whipped goats curd,  
hazelnut dressing, radish \$16

Citrus cured salmon, horseradish cream,  
cucumber, puffed skin \$17

Caramelised glazed pork belly, salad of  
prawns, mango, Asian herbs \$19

Salad of heirloom tomatoes, burrata, pickled  
peach, Italian dressing, basil \$16



## MAINS

Pan-fried Humpty Doo Barramundi, cauliflower puree, roasted apple, kale, curry dressing \$27

Fresh egg linguine, zucchini, peas, lemon, mint, chilli, whipped mascarpone \$23

Roast chicken breast, peas, baby onions, baby gem, roast chicken jus gras \$26

Cape Grim Tasmania sirloin 250g, Paris mash, sauce bordelaise \$35



## SIDES

French fries, salt and pepper \$6

Steamed broccoli, garlic, ginger, toasted seeds \$8

Salad of crunchy lettuce, classic vinaigrette \$6

Please ask our friendly team about our delicious specials