

DINNER

Chef: Tommy Young

Warm house bread, basil butter & tomato jam 5

ENTRÉES

Spiced duck rilette, ciabatta , carrot jam, pickled cucumber 12

Salad of mixed leaves, nashi pear, mandarin, roasted walnuts, Persian feta and yuzu dressing 15

Vanilla cured ocean trout, dill potato croquette, salty cucumber, house made ricotta & skin wafer 18

Calf's liver, fresh figs, prosciutto shards, Persian feta, young watercress, pomegranate dressing 15

Miang of tiger prawn and spanner crab, coconut, pickled watermelon, herbs, fried nahm jim dressing, betel leaf 19

Polenta dusted Calamari, pickled beetroot, baked haloumi, roquette & rouille 18

Twice cooked pork belly, chilli date puree, fresh peach, Asian herbs & toasted macadamias 18

Roasted Heirloom tomatoes, chevre, basil crisps, roasted garlic, balsamic bubbles and toasted soldiers 17

Chilled tiger prawns, yabbies, bugs, diamond clams, mussels, wholemeal bread loaf, spiced cocktail sauce, pickled cucumber 24

SIDES ALL \$8 EACH

Butter whipped mashed potatoes

Broccolini with toasted almonds

Shoestring fries

Dressed local salad leaves

Asparagus with lemon butter

Duck fat roasted potatoes

All prices include GST. 2% surcharge applies to American Express card payments.
Vegetarian & children's menus available on request. Please inform staff of any food allergies

MAINS

Pasta of the day, see blackboard for today's flavour	30
Risotto, prawns, chorizo, preserved lemon, cherry tomatoes, peas, parmesan	28
Fish of the day, asparagus, confit fennel, peas, tarragon beurre blanc & clams	34
Deep fried whole baby barramundi, wrapped in banana leaf, chilli plum sauce, steamed rice, herb salad	38
Moreton Bay bugs, citrus spinach puree, confit potato, asparagus tips and shellfish bisque	38
Butterflied spatchcock, palm sugar & tamarind glaze, pickled papaya, mango salad, coriander and macadamia paste	35
King Island 300g beef sirloin, roasted cherry truss tomatoes, butter whipped mash garlic and horseradish puree, pot of jus	36
Slow cooked lamb rack, ragout of zucchini, eggplant and bell pepper, thyme crumbed brain, mushroom and garlic jam & sultana, pine nut jus	38

CHEF'S TASTER MENU \$80, MATCHED WINES EXTRA \$30

- o Spiced duck rillette, ciabatta, carrot jam, pickled cucumber
- o Roasted Heirloom tomatoes, chevre, basil crisps, roasted garlic, balsamic bubbles and focaccia soldiers
- o Vanilla cured ocean trout, dill potato croquette, salty cucumber, house made ricotta & skin wafer
- o Slow cooked lamb rack, ragout of zucchini, eggplant and bell pepper, thyme crumbed brain & sultana, pine nut jus
- o Chocolate brulee with lychee and chilli