

# dinner

## start

Bread / coconut charcoal, malt & molasses butter	5 pp
Asparagus / roast garlic, white bean, radish, spring onion, hazelnut (vv, gf)	26
Tiger prawns, Nth QLD / raviolo, ginger & lemongrass bisque	29
Scallops, Shark Bay QLD / ½ dozen, ink aioli, nori butter, seaweed crisp (gf)	35
Raw beef / parsnip, cured yolk, HP sauce, foie gras (gf)	28
Vanilla burrata / orange & chilli marmalade, fennel (v)	28
Ora King Salmon, NZ / beetroot & gin cured, buttermilk, juniper, Yarra Valley caviar, rye	26

## main

Hispi cabbage / Mungalli Creek quark, fermented chilli, pine nuts, smoked butter (v)	26
Diamond Shell clams, Cloudy Bay NZ / linguini, guanciale, green chilli, herbs, garlic crumb	38
Spencer Gulf Yellowtail Kingfish, SA / roasted, EVOO poached heirloom tomatoes, Fraser Isle Spanner crab, chives (gf)	46
Pork loin chop, Bangalow NSW / chargrilled, muntries, currants, sage, carrot & swede (gf)	44
Jerusalem artichokes / Swiss Brown mushroom, spinach, crisp leaves, celeriac, walnut & mustard (vv, gf)	34
Flank steak, Bindaree NSW / spinach, shallot, chard, smoked mash, ox tail sauce (served medium rare) (gf)	44
Duck breast / Tokyo turnips, burnt honey, pearl barley, radicchio, lavender	42
Brick Lane lamb / slow roasted shoulder, spices of Madras, cucumber & yoghurt, Bombay kiplers (share) (gf)	110
Painted crayfish, Nth QLD / garlic butter, truffle hollandaise, soft herbs (served half or whole) (gf)	MP
Rib of beef, Angus Pure, SA, pasture fed / chargrilled, smoked mash, marrowbone & cheek, gem salad (share)	MP

## side

Smoked mash & gravy, bovril butter (gf)	18	gf - gluten free
Iceberg, walnuts, radish, herbs (gf, df, vv)	17	df - dairy free
Broccolini, grilled, buttermilk, almonds (gf, v)	15	v - vegetarian
Shoestring fries, curry aioli (v, df)	12	vv - vegan