

dinner

start

Today's bread & whipped butter (v)	5 pp
Asparagus / roast garlic, white bean, radish, spring onion, hazelnut (vv, gf)	24
Tiger prawns, Nth QLD / grilled, aioli, parsley crumb, charred lime	28
Scallops, Hervey Bay QLD / ½ dozen, ink aioli, nori butter, seaweed crisp (gf)	34
Raw beef / parsnip, cured yolk, HP sauce, foie gras (gf)	26
Vanella burrata / hand pulled, scorched figs, chicory, almonds, vincotto (v)	28
Ora King Salmon, NZ / beetroot & gin cured, buttermilk, juniper, Yarra Valley caviar, rye	25

main

Hispi cabbage / Mungalli Creek quark, fermented chilli, pine nuts, smoked butter (v)	24
Diamond Shell clams, Cloudy Bay NZ / linguini, guanciale, green chilli, herbs, garlic crumb	38
Hiramasa 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)	40
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)	42
Duck breast / Tokyo turnips, burnt honey, pearl barley, radicchio, lavender (gf)	40
Brick Lane lamb / slow roasted shoulder, spices of Madras, cucumber & yoghurt, Bombay kiplers (share) (gf)	95
Painted crayfish, Nth QLD / garlic butter, truffle hollandaise, soft herbs (1/2 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
Iceberg, walnuts, radish, herbs (gf, df, vv)	17
Brocollini, grilled, buttermilk, almonds (gf, v)	15
Shoestring fries, curry aioli (v, df)	12

