

dinner

start

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| Bread / coconut charcoal, malt & molasses butter | 5 pp |
| Asparagus / roast garlic, white bean, radish, spring onion, hazelnut (vv, gf) | 26 |
| Octopus, WA / black garlic, pumpkin, cucumber, seeds | 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 handcrafted burrata / orange & chilli marmalade, fennel (v) | 28 |
| Ora King Salmon, NZ / 'Tikka Masala', caramelised yoghurt, piccalilli, Yarra Valley caviar | 26 |

main

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| Hispi cabbage / Mungalli Creek quark, fermented chilli, pine nuts, smoked butter (v) | 26 |
| Squid, Nth QLD / spaghetti, nduja, tomato, sea herbs, herb crumb | 38 |
| Spencer Gulf Yellowtail Kingfish, SA / prawn tortellini, clam, mussel, crayfish, squid, leek, bisque | 48 |
| 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 & mint, Bombay kiplers (share) (gf) | 110 |
| Painted crayfish, Nth QLD / roasted garlic butter, green sauce, lime (half or whole) (gf) | MP |
| Rib of beef, Angus Pure, SA, pasture fed / chargrilled, smoked mash, marrowbone & cheek, gem salad (share) | MP |

side

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| 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 |

gf - gluten free
df - dairy free
v - vegetarian
vv - vegan

A restaurant by Spencer Patrick
Social Hour 4-6 pm / Dinner 5.30 pm