

dinner menu



bread, cultured butter, wattle seed honey v	\$9

½ shell scallops (6), vanilla butter, pickled rhubarb, apple gf	\$26
scamorza, zucchini, mint, hazelnut, charred orange dressing v, gf	\$20
spanner crab, cos heart, avocado, finger lime, herbs gf, df	\$26
nduja, baked ricotta, tomatoes, olive oil grilled sourdough	\$22
cinnamon duck rosti, kewpie, hot & sweet sauce, shiso salad	\$24

barramundi, edamame, zucchini, mozzarella, mint salad, preserve lemon dressing gf	\$36
200gm market steak, kipflers, mushrooms, kombu butter	\$40
twice cooked lamb rack, ras el hanout, smoked eggplant cream, grilled beans, pistachio, sherry salsa gf	\$38
cumin spiced crispy spatchcock, asian herb salad, toasted sesame dressed steamed rice, chilli oil & black vinegar dressing df	\$34
roast pork belly, corn, black beans, roast vegetable mole, pickled onions gf, df	\$38
sautéed gnocchi, roasted + raw & pickled vegetables, salsa verde v	\$30

sautéed greens, lemon, jalapeno and pickled garlic v, gf, df	\$14
thrice cooked kipflers, truffled black garlic mayo v, gf, df	\$12
dressed cos, parmesan dressing, walnuts v, gf	\$10