

SMALL PLATES

Charred sourdough and cultured butter · 7

Green olives with fennel seeds, dried red chillies, orange zest (v, gf, df) · 11

Truffle fries, parmesan, truffle aioli · 15

Freshly shucked oysters with finger lime, dill oil (gf, df) · 7.5 each

Salt bush and pepper squid, lemon myrtle aioli (df) · 16

Prosciutto de Parma · 18

Squid ink, truffle and free-range pork salami · 18

Wagyu bresaola · 20

SALADS, SANDWICHES AND BURGERS

Club sandwich, chicken, grilled bacon, fried egg, cos lettuce, tomato, avocado, fries · 34

Beef burger, brisket pattie, aged cheese, smoky tomato relish, pickle, cos lettuce, tomato, fries · 34

Vegan burger, pumpkin pattie, vegan burger sauce, alfalfa, pickles, tomato, potato bun, fries (v, df) · 32

Buddha bowl, quinoa, broccolini, beetroot, pumpkin, hemp seed, avocado (v, gf, df) · 23

Falafel bowl, miso hummus, pickles, cucumber, baby spinach, pomegranate glaze, zaatar (v, df) · 23

Miso glazed mushrooms with herbs, sourdough and poached egg (v) · 23

MAINS

All grill items are served with charred peppers, fondant potato chimichurri and red wine jus.

Southern Highlands grain fed rib eye 350g (gf, df) · 65

Southern prime sirloin 250g (gf, df) · 49

Tasmanian salmon 200g (gf, df) · 46

Casarecce, pomodoro, pesto, ricotta (v) · 33

Lamb shoulder, heirloom carrots, eggplant puree, braised figs (gf, df) · 48

SIDES

Roast heirloom carrots, smoked hummus, pumpkin and hemp seed (gf, df, v) \cdot 13

Chargrilled broccolini, macadamia cream, salt bush dukkah (gf, df, v) · 13

Coral leaf salad, botanical vinegarette (gf, df, v) \cdot 13

Black sea salt fries, aioli · 13

DESSERTS

Milk chocolate tart, sablé breton, caramel cream, raspberry, macadamia crumble $\,\cdot\,$ 18

Lemon pavlova, lemon cream, fresh berries salad, mint, blueberry compote · 18

Baked cheesecake, passionfruit, raspberry, sesame, vanilla crumble, fresh cream · 18

Australian cheese selection, quince, lavosh \cdot 38

