

ALL DAY DINING MENU AVAILABLE SUNDAY AND MONDAY

ENTRÉE

Beetle leaves, caramelised pork, crisp vegetables, herbs (gf, df) · 18

Beef skewers, tonnato sauce fried baby capers and herbs (gf, df) \cdot 20

Fried chicken, Korean chilli sauce, sesame and pickled radish · 20

Vannella burrata, heirloom cherry tomatoes, basil, fig balsamic, grilled rosemary and olive bread (v) · 27

Half dozen Sydney rock oyster, finger lime mignonette (gf, df) · 38

MAINS

Casarecce pasta, pomodoro, chilli, olives, basil, ricotta (v) \cdot 34

Garlic prawn linguine, parsley, green pea, asparagus, mascarpone · 42

Roast cabbage, chickpea and lentil tagine, olive, apricot, preserved lemon (v, gf, df) · 34

Seared barramundi, braised fennel, roast cherry tomato, lemon myrtle hollandaise (gf, df) · 42

Chiang Mai chicken curry, Thai basil, peanuts, served with jasmine rice · 40

Roast pork belly, Davidson plum, braised red cabbage, asparagus, jus (gf, df) · 48

FROM THE GRILL

All grilled items are served with fondant potato, grilled asparagus, baby capsicum and jus

Corn fed chicken breast 220g · 38

Grain fed rib eye 350g · 65

Grass fed sirloin 300g \cdot 52

SIDES

Roasted heirloom carrots, smoked hummus pumpkin seed dukkah (v, df, gf) • 14

Chargrilled broccolini, macadamia cream, davidson plum zaatar (v, df, gf) · 14

Garden leaf salad, botanical dressing (v, df, gf) · 14

Steamed jasmine rice (v, df, gf) · 14

Sea salt fries, aioli · 14

DESSERT

Orange Cointreau chocolate tart, sablé breton, butterscotch sauce, hazelnut crumble \cdot 19

Lime and lemon pavlova, fresh berries salad, mint, blueberry compote (v, gf) · 19

Baked maple cheesecake, caramelised pecan, raspberries, passionfruit, fresh cream (v, gf) · 19

Coconut mango cremeux, biscuit dacquoise, saffron curd, dehydrated mandarin (v) \cdot 19

