

Dinner

available from 1730 / thursday to sunday

small dishes to share /

bread / 5pp / vv, gfo

toasted rustic loaf, tahini, extra virgin olive oil, balsamic reduction, dukkah

oyster / available thursday to sunday / 4ea / gf

sydney rock, freshly shucked to order, served natural with pomegranate & lime

chicken / 12

tenderloin soaked in buttermilk, crumbed & fried, chipotle aioli, dukkah spiced labneh

salmon / 12 / gfo

beetroot gravlax cured salmon, pomegranate, labneh, lemon balm, squid ink tuile

scallops / 15 / gf

three seared scallops, pumpkin purée, crispy prosciutto, lemon balm

prawn / 16 / gf

grilled local trawler king prawns, rocket & fried caper salsa salad, tartare

squid / 17 / gfo

onion herb salt & pink pepper squid, sumac aioli, coriander, lemon

pork / 19 / gf

roasted belly, house strawberry preserves, hot sopressa, apple & beansprout salsa, pickled eschallot

lamb / 25 / gf

slow braised shoulder, roasted chats, onion jam, edam cheese, dijon, pickled eschallot, dukkah spiced labneh, jus

octopus / 26 / gf

slow cooked beetroot octopus, chilli, ginger & garlic sautéed edamame beans, minted pea puree, lemon balm

large dishes to share /

chickpea / 23 / v, vvo

falafels, pumpkin purée, roasted cauliflower florets, tomato relish, dukkah spiced labneh, fried chickpeas

fish / mp / gfo

grilled market fish, herb crumb, chilli, ginger & garlic sautéed edamame beans, white wine, lemon balm

beef / 46 / gf

grass fed black angus scotch fillet served medium rare, pickled eschallot, triple cream brie, pink pepper, dijon, jus

chicken / 26 / gf

roasted maryland, celeriac purée, pomegranate, crispy prosciutto, jus

lamb / 36 / gf

slow braised shoulder, minted pea purée, pickled eschallot, dukkah spiced labneh, jus

sides / 8ea or three for 20

carrots / honey roasted dutch carrots, tahini, fried chickpeas / v, vvo, gf

greens / roasted broccolini, green beans & edamame / vv, gf

chips / beer battered regular or sweet potato, aioli or chipotle / v

cauliflower / sautéed florets, pumpkin purée, pomegranate / v, gf

potato / twice cooked chats, confit garlic, chipotle / v, gf

halloumi / grilled with apple & beansprout salsa, dukkah / v, gf

dessert /

milo crème brûlée, chantilly cream, macadamia crumb / 14 / v, gf

strawberry sorbet, fresh strawberries, white chocolate, shortbread / 14 / v, gfo

honey roasted beetroot panna cotta, beet sugar, beet sponge, grapes / 14 / v, gfo

cheese and charcuterie for two / 30 / vo, gfo

chefs choice of three meats and three cheeses, locally sourced, with accompaniments

we politely ask that there are no variations or substitutions with our dishes for allergies or dietary requirements, please notify our waiters / we cater to all dietary requirements on request

v = vegetarian / vv = vegan / gf = gluten free / o = option is available on request