

DINNER

available from 1730

our menu is designed around sharing plates,
inspired by our water location and our love of australian produce
our chefs use this produce daily to create everything in house

SMALL

- damper, smoked clarified butter 6
- oyster, natural 5ea | half doz 25 | doz 45
- oyster, natural, smoked kilpatrick oil 6ea
- hervey bay scallops, speck, smoked artichoke 21
- marinated lady jocelyn prawns, nduja 21
- baby sweet potato, camel feta, sesame, pickles 13
- cured blood orange salmon, crispy skin, watercress 20
- suckling pig, crackling, duxelle, pickled pepper 24
- squid, coriander aioli, watercress 19
- ceviche kingfish, pumpkin, anchovy, sesame, watercress 20
- pulled duck, lofty's bbq sauce, crispy skin, sesame 22
- octopus, davidson plum, black barley, nduja, radish 27

LARGE

- roast vegetables, oaxaca, relish, black barley, watercress salad 26
- market fish, turnip three ways, preserved lemon salad MP
- smoked chicken thigh, sesame, pumpkin, micro green salad 28
- duck two ways, smoked artichoke, blood orange, watercress, jus 37
- smoked brisket, baby carrots, pickles, jus 42

SIDES

- 9ea or 3 for 22
- chips, thyme aioli
- duck fat potatoes
- confit garlic baby carrots
- black barley, duxelle
- edamame, asparagus, oaxaca
- micro green salad

DESSERT

- davidson plum, white chocolate, slow gin 15
- cheesecake, blood orange, marmalade 15
- chocolate, espresso mascarpone, coffee shards 15

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
to provide the service we pride ourselves on, groups of 10 or more
will be required to order from our set menu