



SNACKS

Focaccia Bun Sage Brown Butter (g,d*,v)	7pp
Marinated Olives	9
Whipped Roe Dip Salt & Vinegar Crisps (g)	13
Pork & Native Pepperberry Salami (d)	14
Truffle & Raclette Croquettes Black Garlic (g,d,e)	16

MEDIUM

Spiced Wallaby Carpaccio Celeriac Artichoke (d)	22
Lobster Jaffle Gruyere Bechamel Bisque Dip (g,d)	28
Local Burrata Roast Beet Wattleseeds Toasted Nuts (d,n*)	27
Raw Kingfish Chive Buttermilk Chilli Prawn Oil (d,c)	27
Charcoal Grilled Octopus Skewers (2) Harissa Lemon	28
Sticky Lamb Ribs Chilli Jam (c)	29

LARGE

Caramelised Leek Tarte Tatin Blue Cheese (g,d*,v)	34
Rockling Fillet Herbed Pearl Cous Cous (g)	40
Confit Duck Legs Braised Cabbage Port Sauce	45

SIDES

Dressed Gem Lettuce Montasio (v,m,d*)	13
Fries Old Bay Confit Garlic (e*)	12

SHARED TASTING MENU FOR THE TABLE

70pp (min 2 people)

We will always try as much as possible to cater for dietary restrictions, however we are unable to offer dairy free or vegan tasting menus.

TO FINISH

St Andrews Farmhouse Cheddar Sichuan Honey Lavosh (d,g*)	17
Sticky Date Pudding Clotted Cream (d,e,g)	14
Crème Brûlée (d,e)	14

Contains: (n)nuts (d)dairy (g)gluten (e)eggs (c)crustaceans
(*)can be removed (v)can be vegan

A 15% surcharge applies to all bills on Sunday and Public Holidays.

