



M E N U

E N T R É E

Zucchini Bread / toasted in black garlic & butter (v,gf)	\$6
Duck Ballotine / ginger pumpkin purée, morels, parsnip, olive oil (gf,df)	\$27
Kingfish / gin, persimmon gel, fennel, beetroot (gf,df)	\$29
Cheese Soufflé / walnuts, dried apricot, rocket, asparagus, balsamic dressing (v,gf)	\$24
Buffalo Mozzarella / roasted capsicum, fresh tomatoes, olives, crostini, basil (v)	\$21

P A S T A

Buckwheat Maccheroni / candied walnuts, radicchio, gorgonzola sauce (v)	\$33
Saffron Chitarra / king prawns, fresh herbs, puttanesca sauce (df)	\$39
Fusilli / tomatoes, chilli, fresh herbs, slow cooked beef ragu	\$38
Risotto / chicken, button mushrooms, pine nuts, rocket, porcini mushroom sauce (gf)	\$36

M A I N S

Fish / steamed vegetables, salsa fresca, seeded mustard dressing (gf,df)	\$41
Lamb / pistachio, barley, salmoriglio sauce	\$45
Beef / silverbeet, truffle mash potato, red wine jus (gf)	\$44

S I D E S

Kipflers / roasted kipfler potatoes, truffle parmesan, rosemary, sea salt (v,gf)	\$9
Steamed Greens / mixed steamed greens, garlic butter, roasted almonds (v,gf)	\$12
Garden Salad / mixed green leaf salad, Dijon dressing (v,ve,gf,df)	\$9
Hand-cut Potato Chips / confit garlic, sea salt (v,ve,df)	\$8