

KITCHEN.

BOARDS

CHARCUTERIE duck liver parfait, sliced prosciutto, grilled chorizo, pork cheek rilette, chilli tomato chutney, cornichons, toasted ciabatta. (gfo)	45
CHEESE selection of artisan and house made cheeses, apple & fig chutney, maple walnuts, quince paste, muscatels, sesame lavosh, ask your server for today's special. (gfo, v)	45
PLANT BASED porcini mushroom parfait, smoked hummus, kimchi corn ribs, marinated olives, cashew cheese, toasted ciabatta. (gfo, vg)	45
CHEF'S CHOICE smoked hummus, duck liver parfait, sliced prosciutto, grilled chorizo and olives, roasted lamb shoulder, selection of cheese, toasted ciabatta. (gfo)	60

PLATES

HAND CUT CHIPS, black garlic salt, fried rosemary, béarnaise. (gf, vgo)	10
CHAR-GRILLED CHORIZO, marinated olives, balsamic & olive oil, dukkah, toasted ciabatta. (gfo)	20
DUCK LIQUER PARFAIT, orange cognac jelly, toasted ciabatta, cornichons. (gfo)	16
FRIED FISH TACO, beer battered, sriracha, pickled red onion, radish, kewpie, wheat tortillas. (4) (gfo, vgo)	16
DIRTY NACHOS, spicy chorizo mince, american liquid cheese, green chilli, creme fraiche. (gf)	15
FRIED TERIYAKI TOFU, kombu & mushroom broth, sautéed ginger & garlic, sambal, crispy shallots. (gf, vg)	15
CHAR-GRILLED BROCCOLI, parsnip skordalia, spicy sichuan walnuts, lemon zest, chilli oil. (gf, vg)	16
KIMCHI CORN RIBS, flame grilled, confit garlic mayonnaise, house made kimchi, gochugaru. (gf, vg)	15
MOROCCAN LAMB SHOULDER, smoked hummus, charred broccoli salsa verde, chilli oil, flat bread. (gfo, vgo)	18
PAN FRIED SCALLOPS, confit garlic pork cheek, apple pickles fennel, parsnip cream, prosciutto. (4) (gf)	24
DUCK PANCAKES, fresh cucumber, black bean sauce, fried red onion, house pancakes. (4) (gfo, vgo)	22
CHAR-GRILLED TIGER PRAWNS, thai red coconut curry sauce, kaffir lime, pickled bean sprouts, fresh herbs. (gf)	26
WAGYU BEEF BURGER & CHIPS, house bacon, raclette cheese, confit garlic aioli, mustard, pickles, potato bun.	26

LARGE PLATES (share between 2 or more)

RICOTTA GNOCCHI, black garlic cream, king oyster mushrooms, aged goats cheese, porcini dust. (v)	32
SLOW ROASTED PUMPHIN, rosemary & garlic, charred pepper pesto, coconut labneh, lemon dressed roquette. (gf, vg)	32
FISH OF THE DAY, hazelnut dukkah crust, charred asparagus, confit cherry tomatoes, lemon. (gf)	36
400G CHAR-GRILLED SCOTCH FILLET, creamy potato mash, shallot & peppercorn jus, lemon dressed watercress. (gf)	45

SWEETS

VANILLA BEAN CREME BRÛLÉE, caramelised banana, coconut almond biscotti. (gf, vg)	14
WARM CHOCOLATE FONDANT TART, winter berry compote, double cream, smoked sea salt. (v)	14

(gf- gluten free, gfo- gluten free option, vg- vegan, vgo- vegan option, v- vegetarian)