



AUTUMN MENU '26
Feed Me \$89pp (min 2ppl)

SNACKS

Wild mushroom & Manchego croquettes, paprika mayo <i>VG, GF</i> + extra croquette	16 08
Grilled edamame, nori & sesame salt <i>VE, GF, DF</i>	09
Fries, BOOM BOOM mayo <i>GF, DF</i>	12
House baked potato bread, miso honey butter <i>DFO</i> + extra bread	14 04
Spanner crab crispy brioche, bechamel, cured egg yolk <i>GFO</i>	14

STARTERS

Prawn dumpling, ginger sauce, green oil <i>DFO</i> + extra dumpling	18 06
Veg dumpling, pepper sauce, chili oil <i>VO</i> + extra dumpling	18 06
Heirloom beets, lemon & sherry brown butter, goats curd, flaked almonds <i>GF, DFO</i>	26
Twice cooked savoy cabbage, guanciale, confit shallot, chives <i>GF, DFO</i>	26
Baked duck boulettes, bourbon pepper sauce, beet relish <i>GF</i>	29
Stracciatella, caramelized onion, green olives, white anchovy, rustic baguette <i>GFO, VGO</i> +extra baguette	25 04
Albacore tuna tartare, adobo pineapple, lime crème fraiche, tomatillo verde <i>DF, GF</i> +extra crunch tostada	29 04
Charred broccolini, black vinegar, confit garlic emulsion <i>GF, DF</i>	16
Hot buttered truffle honey potato, 18-month parmesan <i>GFO</i>	16

MAINS

Flamed half chicken + pumpkin, old bay sauce <i>GF</i>	42
Vodka sauce pasta, ricotta gnocchi, stracciatella	38
Fried barramundi & prawn fritters, gochujang napoli, confit rainbow chard <i>GF, DFO</i>	43
Tasmanian lamb rump cap MB+4, parsnip fondant, rich lamb jus <i>GF, DF</i>	52

AFTER DINNER

54% cacao dark chocolate sponge, ganache, orange anglaise	16
Toffee pear tartan, poached pear, almond crumb, vanilla nitro	17

Cheese selection with condiments *GFO* 13 / 25 / 33

VE vegan VG vegetarian GF gluten free ingredients DF dairy free ingredients N contains nuts

Please inform your wait staff of any dietary requirements

Credit card transactions incur a small fee

Please note - 10% surcharge on Sundays & 15% surcharge on public holidays

