



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

SNACKS

Wild mushroom & Manchego croquettes, paprika mayo <i>VG, GF</i> + extra croquette	17 8.5
Grilled edamame, nori & sesame salt <i>VE, GF, DF</i>	10
Fries, BOOM BOOM mayo <i>GF, DF</i>	13
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</i>	14

STARTERS

Prawn dumpling, ginger sauce, green oil <i>DFO, I</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>	27
Twice cooked savoy cabbage, guanciale, confit shallot, chives <i>GF, DFO</i>	27
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</i> +extra baguette	26 04
Albacore tuna tartare, adobo pineapple, lime crème fraiche, tomatillo verde <i>DF, GF, M</i> +extra crunch tostada	30 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>	43
Vodka sauce pasta, ricotta gnocchi, stracciatella	39
Fried barramundi & prawn fritters, gochujang napoli, confit rainbow chard <i>GF, DFO, M</i>	44
Tasmanian lamb rump cap MB+4, parsnip fondant, rich lamb jus <i>GF, DF</i>	54

AFTER DINNER

54% cacao dark chocolate sponge, ganache, orange anglaise	17
Toffee pear tartan, poached pear, almond crumb, vanilla nitro	18

Cheese selection with condiments *GFO* 16 / 29 / 36

VE vegan VG vegetarian GF gluten free ingredients DF dairy free ingredients N contains nuts
I Imported L Local M Mixed

Please inform your wait staff of any dietary requirements

Credit card transactions incur a small fee

5% surcharge on Saturdays 10% surcharge on Sundays 15% surcharge on public holidays

