

TO START

Edamame with Maldon salt 8

Sicilian green olives, lime zest, extra virgin olive oil 8

Warm Kalamata olives with za'atar and balsamic 8

Port Stephens Premium Rock Oysters natural, aged balsamic and extra virgin olive oil
(minimum order 4 oysters) 4.5ea

Grand Marnier duck liver pâté, cornichons, Dijon mustard, truffle oil, beetroot
remoulade, toasted sourdough 19

LIGHTER SHARE PLATES

Fried goat's cheese with beetroot, fig and quince jam, toasted sourdough 24

Yellow fin tuna sashimi, wasabi, sesame dressing, pickled gingers 28

Crab and slipper lobster wrapped in Tasmanian smoked salmon, lilliput capers, lime, fig
glaze 31

Seared Japanese scallops, Rodrigues chorizo, carrot and ginger custard (4) 27

Tempura prawns, wasabi mayo (4) 20

House made spiced Illabo lamb rolls, minted yoghurt (4) 18

Japanese style fried chicken, rocket, sesame dressing, dry red shallots, Japanese mayo 25

Arancini of wild mushrooms and Taleggio, truffle oil, tarragon mayo (3) 18

Portobello mushrooms stuffed with buffalo ricotta, Spinach and pine nuts, Spanish goat's
cheese crumble 26

SUBSTANTIAL SHARE PLATES

Market Fish of the day MP

Hot smoked Tasmanian Ocean Trout with pineapple, orange, bean shoots, coriander,
lime aioli, black sesame 35

Prawn hotpot of Moroccan spices, tomato and cream curry, roti bread 28

8-hour confit Berkshire pork belly, chestnut pomme puree, truffle oil 31

10-hour slow cooked lamb souvlaki, crispy chat potatoes, tzatziki, jus, muscatels 32

Crispy skin spiced duck breast, sweet potato puree, passionfruit jus 36

Wagyu beef curry Malaysian style, riata, roti bread 30

300gr Black label Cape Grim eye fillet, snow peas, forest mushroom and red wine jus 48

SIDES TO SHARE

Roasted beetroot, gorgonzola, walnuts, pomegranate balsamic reduction 15

Cairo style corn cobs in sweet chilli mayo, Grana Padano 12

Green beans in sambal with ricotta and macadamia 16

Smashed crispy chat potatoes, quince mayo 9

DESSERTS

Passionfruit crème brûlée, mixed berry compote 16

Chocolate fondant, crème anglaise, raspberry sorbet (please allow up to 18 min) 16

Lemon curd tart, lemon sorbet 16

Rhubarb and apple crumble, pistachio gelato 16

Banana fritters, meringue, caramel, vanilla bean gelato, berry coulis 16

Torta caprese - flourless chocolate cake, double cream, berry coulis 16

Selection of sorbets and gelato, berry coulis 16

Cheese plate of selected cheeses, beetroot and quince remoulade, toasted bread 24