

TO START

Fresh baked baguettine, extra virgin olive oil (2)	5
Japanese edamame with Maldon salt	8
Marinated Sicilian green olives, lime zest, extra virgin olive oil	8
Warm Kalamata olives with za'atar	8
Sydney Rock oysters, lime, sesame, watermelon (min. 4)	4.5ea

SMALL PLATES

Marinated steamed prawns, fresh tomato, tomato relish, wild rocket, avocado, lemon aioli	22
Tempura prawns, lime, wasabi mayo	22
Pan seared Japanese scallops, chorizo, carrot and ginger custard	27
Fried goat's cheese, beetroot, quince and fig jam, fig and almond bread	23
House made Grand Marnier duck liver pate, cornichons, Dijon mustard, quince, truffle oil, beetroot remoulade, baguettine	22

LIGHT SHARE PLATES

Yellow fin tuna sashimi, wasabi, sesame dressing	25
Crab and lobster wrapped in house-cured salmon, gremolata style salsa, extra virgin olive oil and lime	30
Flash fried baby squid, gremolata, black ink skordalia	22
Prawn hotpot, tomato, Moroccan spices, cream curry, roti bread	27
Tokyo style chicken, spring greens, lime mayo	23.5
Asian style veal and pork mince, iceberg lettuce, savoy cabbage, orange custard	23
House made spiced Illabo lamb rolls, minted yoghurt (4)	17.5
Arancini of wild mushrooms, taleggio, truffle oil, tarragon mayo (3)	18
Mixed plate of Egyptian style broad bean falafel, hummus, tabouli, baba ghanoush, roti bread	24.9

SUBSTANTIAL TO SHARE

Whole baby barramundi, red shallots, coriander, chilli, basil - Please ask for availability Market
Price

Local tempura flathead, smashed chat potato, quince aioli, lime 26

Hot smoked New Zealand ocean trout, citrus and rocket salad, mayo 29

12-hour braised lamb souvlaki, house cut sweet potato chips, tzatziki 25

24-hour confit pork belly, parsnip puree, truffle oil, salsa verde 26

Beef green curry Malaysian style, pomegranate riata, roti bread 26

Pan-seared duck breast, cauliflower puree, passionfruit jus 34

Cape Grim eye fillet, exotic mushrooms, spring greens, mustard cream 42

SIDES

Roasted beetroot, Gibson Blue cheese, walnut, pomegranate balsamic reduction 16

Cairo style corn cob, peanut chilli mayo, aged parmesan (2) 12

Green beans, sambal, ricotta, macadamia 16

Smashed chat potato, quince mayo 9

DESSERT

Mascarpone and King Island cheesecake, cherry and berry coulis 16

Orange and Grand Marnier crème brûlée, mixed berry compote 16

Chocolate fondant, vanilla bean gelato, crème anglaise (please allow up to 17 minutes) 16

Fried banana, banana pudding, caramel sauce, meringue, gelato 16

Selection of gelato and sorbet with raspberry coulis and berries 16

Cheese plate of handcrafted Australian and imported cheeses with muscatels, quince, dried fruit (for
2) 26