

EVERYTHING ON THE MENU IS TO SHARE. EACH PLATE SERVES TWO.

TO START

Freshly baked baguettine, balsamic, extra virgin olive oil (2)	6
Japanese edamame with Maldon salt	8
Marinated Sicilian green olives, lime zest, extra virgin olive oil	8
Warm Kalamata olives with za'atar	8
Fried goat's cheese, beetroot, quince and fig jam, toasted fig and almond bread	24

TO SHARE

Grand Marnier duck liver pâté, cornichons, Dijon mustard, quince, truffle oil, beetroot remoulade, toasted fig and almond bread	23
Yellow fin tuna sashimi, wasabi, sesame dressing, pickled ginger	25
Crab and slipper lobster wrapped in smoked salmon, gremolata style salsa, extra virgin olive oil and lime	31.5
Tempura prawns, lime, wasabi mayo	21.5
Shark Bay marron and crab ravioli in sorrel, chives and beurre noisette and shaved parmesan	27
Arancini of wild mushrooms, taleggio, truffle oil, tarragon mayo	18.9
House made spiced Illabo lamb rolls, minted yoghurt	18.5
Pan seared Japanese scallops, chorizo, carrot and ginger custard	27

SIDES

Roasted beetroot, gorgonzola, walnut, pomegranate balsamic reduction	16
Cairo style corn cob in lime aioli and shredded aged parmesan (2)	12
Green beans, sambal, ricotta, macadamia	16
Smashed chat potato, quince mayo	9

MAINS TO SHARE

From the earth

Egyptian style broad bean falafel, tomato, cucumber, red onion salad, baba ghanoush, tahini, grilled roti bread 26.5

From the sea

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

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

Crispy skin barramundi fillet, steamed bok choy, extra virgin olive oil 34

From the farm

10-hour confit of Berkshire pork belly, star anise, fennel, truffle, potato and cauliflower puree 30

Crispy skin spiced duck breast, parsnip puree, passionfruit and orange jus 36.5

From the paddock

Wagyu beef curry Malaysian style, pomegranate riata, roti bread 28.9

300gr Black label Cape Grim sirloin, red wine jus 38

DESSERT

Passionfruit crème brulée, mixed berry compote 16

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

Fried banana, sticky banana pudding, caramel sauce, vanilla bean gelato 16

Trio of gelato and sorbet, raspberry coulis 16

Cheese plate of handcrafted Australian and imported cheeses with muscatels, quince, dried fruit (for 2 people) 27

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