

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
Premium, large Sydney Rock oysters, red wine vinegar, chives (min. 4)	4.8ea

LIGHTER SHARE PLATES

House made Grand Marnier duck liver pate, cornichons, Dijon mustard, quince, truffle oil, beetroot remoulade, baguettine	22
Tasmanian salmon on betel leaf, red shallots, lime, sesame	17
Yellow fin tuna sashimi, wasabi, sesame dressing, pickled ginger	25
Crab and lobster wrapped in house-cured salmon, gremolata style salsa, extra virgin olive oil and lime	30
Tempura prawns, lime, wasabi mayo	19.9
Pan seared Japanese scallops, chorizo, carrot and ginger custard	27
Flash fried baby squid, Szechuan pepper, spring greens	23.5
Local tempura flathead, smashed chat potato, quince aioli, lime	26
Crispy pork belly, mango, bean sprouts, green shallots, heirloom tomatoes, chilli and lime sauce	26
Tokyo style chicken, spring greens, lime mayo	23
House made spiced Illabo lamb rolls, minted yoghurt (4)	17.5
Mixed plate of Egyptian style broad bean falafel, hummus, tabouli, baba ghanoush, roti bread	25
Fried goat's cheese, beetroot, quince and fig jam, fig and almond bread	23
Arancini of wild mushrooms, taleggio, truffle oil, tarragon mayo (3)	18

SUBSTANTIAL TO SHARE

Grilled large Yamba prawns, grilled Cyprian haloumi, Rodrigo chorizo, balsamic reduction, extra virgin olive oil	36
Prawn hotpot, tomato, Moroccan spices, cream curry, roti bread	27
Crispy skin barramundi fillet, chats, gremolata, capers, lime	37
House made hot smoked Atlantic salmon, citrus and rocket salad, mayo	33
Beef green curry Malaysian style, pomegranate riata, roti bread	26
Moroccan style lamb rump medium rare, mastic sweet potato, muscatels and mint jus	35
Pan-seared duck breast, parsnip and potato puree, fresh berries, jus	34
Cape Grim eye fillet, green asparagus, baby carrots, red wine jus	45
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)	27