

DINNER MENU

Small Plates / Appetisers

Salt Baked Beetroot (V) - Ricotta, Hazelnut	12
Buratta Caprese (V) - Cherry Tomatoes, Parmesan Crumble, Basil Pesto	14
Smoked Mackerel - Tomato Compote, Garlic Crostini	14
Pork Rilette - Spiced Apricot, Sourdough	14
Beef Tartare - Miso Yolk, Pickled Jalapeno, Crostini	16
Duck Confit - Pumpkin Gnocchi, Brown Lemon Butter	14
Baby Octopus - Smoked Potatoes, Chorizo Ragù	18
Crab Cakes - Red Coconut Curry, Apple Fennel Salad	18

Mains

Mushroom Risotto (V) - Confit Portobello, Baby Spinach	26
Spring Chicken - Smoked Tomato, Truffle Mash	32
Pan Roasted Sea Bream - Sunchoke Chips, Kaffir Lime	34
Pork Rack - Japanese Pumpkin, Maple-Bacon	36
Braised Beef Shortrib - Smoked Cauliflower, Bourbon Glaze	34
Lamb Shoulder - Apricot Quinoa, Lemon Confit	35
Prime Angus Striploin - Potato Puree, Sarawak Pepper	44

Sides

Garden Salad - Mesclun, French Vinaigrette	4
Baby Potatoes - Chives Oil, Parmesan	4
Brussel Sprouts - Sticky Onion, Bacon	6