



TO SHARE

Bread with Whipped Butter & Smoked Salt  
\$8

Marinated Olives  
\$9

STARTERS

Prawns  
Fennel salad, pickled shallots, lemon beurre blanc  
\$17

Pork Belly  
Roasted carrot purée, pickled radish, roasted  
carrots  
\$18

Roasted Brussels Sprouts  
Poached apple, cranberry  
\$15

Scallops  
Parsnip purée, apple miso sauce, hazelnut,  
arugula  
\$21

MAINS

Poached Salmon  
Cauliflower purée, sweet drop peppers, roasted  
cauliflower, dukkah, chicken butter  
\$45

Roasted Chicken  
Wild mushrooms, chicken pot pie, chicken gravy  
\$42

Saddle of Lamb  
Confit potatoes, roasted beets, beet purée, mint  
salsa  
\$50

Rockfish  
Braised cabbage, tomato ragù, sweet potatoes  
\$40

DESSERTS

Chocolate Délice - Coconut mousse, raspberry  
\$15

Crème Brûlée - Classic vanilla custard with  
caramelized sugar crust.  
\$15

TASTIING MENU  
WINE PAIRING OPTIONS

3-Course Menu\* – \$70 | Wine Pairing – \$50

5-Course Menu – \$105 | Wine Pairing – \$70

First

Roasted Brussels Sprouts  
Poached apple, cranberry

Second\*

Scallops  
Parsnip purée, apple miso sauce, hazelnut,  
arugula

Third\*

Pork Belly  
Roasted carrot purée, pickled radish, roasted  
carrots

Fourth

Roasted Chicken  
Wild mushrooms, chicken pot pie, chicken gravy

Fifth\*

Chocolate Délice - Coconut mousse, raspberry

Items marked with an asterisk \* are included in  
the 3-Course Menu.

Please note: The tasting menu must be ordered by  
the entire table.