

## 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

## TASTING 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.