

SHARE

BREAD	\$7
Whipped butter, black olive oil	
OLIVES	\$8
Marinated olives	
CHARCUTERIE	\$35
Cured meats, mixture of cheese	
BAKED BRIE	\$16
Toasted bread, pecans, cranberries	
SEAFOOD PLATER	\$60
Mussels, clams, prawns, smoked salmon, oysters	
OYSTERS	\$3.5
Mignonette	ea

MAINS

SALMON	\$36
Beurre blanc, clams, confit potatoes, asparagus, fennel	
HALIBUT	\$42
Roasted carrots, pea puree, sauce vierge, black olives	
CAULIFLOWER STEAK	\$30
Pea puree, zucchini, mint pesto, radish, almonds	
DUCK BREAST	\$45
Beets, fennel, duck croquettes, cherries	
SMOKED PORKLOIN	\$36
Bacon jam, apple puree, zucchini, peas, potatoes	
EYE OF BEEF	\$50
Pomme anna, caramelized onion puree, zucchini, cauliflower, peppercorn sauce	

STARTERS

FISH TACO	\$14
Snapper, cabbage slaw, pickled red onion, sauce vierge	
DUCK TACO	\$17
Confit duck, cabbage slaw, pickled red onion, orange glaze, feta	
MUSSELS & FRITES	\$20
Garlic, shallots, white wine or Chorizo and smoked paprika cream	
GREEN SALAD	\$12
Toasted pumpkin seeds, cranberries, goat cheese	
PORKBELLY SLIDERS	\$15
Caramelized onions, pickled jalapeños	
BEEF & GOAT CHEESE TART	\$14
Radish, pickled shallots	
BEEF TARTARE	\$21
Crostini, gherkins, shallots	
GARLIC PRAWNS	\$16
Garlic, chilli, parsley, lemon, bread	
TAGLIATELLE	\$15
Truffle beurre blanc, mushrooms	

DESSERT

LEMON MERINGUE	\$15
Lemon curd, meringue, lemon gel, candied lemon	
CHOCOLATE MOUSSE	\$15
Caramelized puff pastry, cranberries	
NUTMEG CUSTARD TART	\$15
Coffee mousse	