



TO SHARE

Bread with Whipped Butter & Smoked Salt

\$8

Marinated Olives

\$9

STARTERS

Tuna Tataki Niçoise

blanched green beans, boiled potatoes, olives,
and a dijon-lemon-olive oil dressing

\$19

Pork Belly

apple salsa, satay sauce, apple gastrice

\$18

Mussels and Scallops,

fennel salad, fennel puree, spinach cream, dukka

\$15

Prawns

poached carrots, beet cream, sorrel

\$17

MAINS

Curry Crusted Salmon

cauliflower, sweet potato fondant, green beans,
cilantro beurre blanc

\$45

Roasted Chicken

parsnip mash, braised leeks, roasted carrots,
sweet wine sauce

\$42

Venison Striploin

braised cabbage, broccolini, cherry sauce

\$50

Rockfish

baby potato, brussel sprouts, caper aioli, beet
puree.

\$40

DESSERTS

Nutmeg Custard Tart- sour raspberry mousse

\$15

Lemon Sponge - lemon curd, sponge cake, lime
mousse

\$15

TASTING MENU

WINE PAIRING OPTIONS

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

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

First

Tuna Tataki

Second*

Curry Scallop

cauliflower, sweet potato fondant, fennel, cilantro
beurre blanc

Third*

Pork Belly

braised cabbage and apple

Fourth

Beef

beets, broccolini, caper aioli, demi

Fifth*

Nutmeg Custard Tart

sour raspberry mousse

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

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