

STARTERS

VEGETABLES & GRAINS

ROASTED PARSNIP & APPLE SOUP 140

ZUCCHINI CARPACCIO W/ GOAT CHEESE, PINENUTS & RASPBERRY VINEGAR 340

ROASTED BEETROOT & CELERY SALAD W/ DUCK EGG MIMOSA, CAPERS & PARSLEY 280

RED ONION TARTE TATIN W/ DOUBLE BRIE & RED WINE GLAZE 360

MOUNTAIN BREAD NACHOS W/ GRUYERE & SPICY SALSA 330

FISH & SHELLFISH

GREEN MELON GAZPACHO W/ PRAWN, CUCUMBER & AVOCADO 350

TASMANIAN PACIFIC OYSTERS ON THE HALF SHELL W/ BLOODY MARY GRANITA 770/6PC

TASMANIAN PACIFIC OYSTERS, GRILLED W/ PROSCIUTTO & SPICY MOROCCAN HARISSA PASTE 870/6PC

SALMON TARTARE W/ SALMON ROE & CODDLED EGG DRESSING 550

TUNA CARPACCIO W/ GREEN OLIVE & CAPER SALSA VERDE 340

TIGER PRAWNS W/ FETA, SAUVIGNON BLANC & HOLY BASIL 450

SAUTEED SEA SCALLOPS W/ RUBY GRAPEFRUIT & PINK PEPPERCORNS 690

GRILLED SARDINES WRAPPED IN VINE LEAVES W/ EGGPLANT & POMEGRANATE 480

ROMESCO MUSSELS W/ SMOKY PAPRIKA & CAPSICUM 300

ALASKAN CRAB CLAWS W/ ANCHOVY, FIG & ORANGE BLOSSOM AIOLI 480

MEAT & POULTRY

BLACK CHICKEN SALAD W/ RED PAPAYA, TOASTED COCONUT, CHILLI, LIME & BETEL LEAF 210

PROSCIUTTO & MELON RICE PAPER ROLL W/ ROCKET, PRUNES & BALSAMIC REDUCTION 280

SIDES

WARM OLIVES W/ ROSEMARY & ORANGE ZEST 130

QUAILS EGGS W/ ZA'ATAR 130

CLAMS IN WHITE WINE & HERBS 130

MARINATED WHITE ANCHOVIES W/ BASIL & LEMON ZEST 250

+7% VAT

+5% GRATUITY FOR PARTIES OF 6 OR MORE

MAINS

VEGETABLES & GRAINS

- FIG & BLUE CHEESE RAVIOLI** W/ WALNUTS, ROSEMARY & BROWN BUTTER 450
- COUS COUS** W/ HARISSA ROASTED TOMATOES, CHICKPEAS & POMEGRANATE MOLASSES 400
- GREEN LENTIL SALAD** W/ ROASTED PARSNIP, PEAR, FETA & PISTACHIOS 400
- WILD RICE & MIXED MUSHROOM SALAD** W/ SEARED TEMPEH, CHILLI & SPROUTED ALMONDS 390
- INDIAN KEDGEREE** W/ SMOKED COD RICE, SMOKED OCEAN TROUT, TIGER PRAWN & QUAILS EGG 670
- RISOTTO** W/ **LAMB & ORANGE** & CARDAMOM & MINT 450

FISH & SHELLFISH

- FRUIT DE MER** W/ TIGER PRAWNS, SEA SCALLOPS, LANGOUSTINE, BLUE MUSSELS & TOMATO 750
- WHITE SNAPPER** W/ SPICY KENYAN COCONUT MASALA & RICE 380
- BLACK COD** W/ SAFFRON, HONEY, PINENUTS & PRESERVED LEMON 750
- TASMANIAN SALMON STEAK** W/ AUTUMN COLESLAW OF RED CABBAGE, BEETROOT & APPLE 750

MEAT & POULTRY

- CHICKEN, MUSHROOM & CRÈME FRAICHE PIE** W/ PASTRY TOP 380
- CRISPY SKIN DUCK CONFIT** W/ HONEYED BRUSSEL SPROUTS & PROSCIUTTO 690
- PAN-FRIED DUCK FOIE GRAS** W/ MARSALA BRAISED WITLOF & GRAPES 900
- PORK LOIN** COOKED IN APPLE CIDER CREAM W/ PICKLED PEAR & CRANBERRY RELISH 690
- AUSTRALIAN LAMB RACK** W/ BROADBEANS & ANCHOVY GREEN HERB PISTOU 990
- BEEF CHEEK TAGINE** W/ SAFFRON & DATES 800
- AUSTRALIAN 150 DAY GRAIN FED BEEF TENDERLOIN** W/ **BLUE CHEESE** & CARAMELISED ONIONS 1200
- AUSTRALIAN 150 DAY GRAIN FED BEEF TENDERLOIN, ESPRESSO BLACKENED** W/ BEETROOT 1200

SIDES

- GREEN LEAF SALAD** W/ LEMON VINAIGRETTE 100
- ROCKET, PEAR & PARMESAN SALAD** W/ BALSAMIC VINAIGRETTE 200
- SEASONAL GREENS** - A SELECTION OF STEAMED MARKET VEGETABLES 130
- MIXED MUSHROOM RAGU** 130
- HAND CUT KIPFLER POTATO CHIPS** W/ ROASTED RED PEPPER SAUCE & GARLIC AIOLI 200
- POTATO MASH** 100