

A La Carte Menu

Roast Tomato Soup, Crusty Bread, Pecorino 14

Baby Beetroot Salad, Teardrop Tomatoes, Quail Eggs, Chevre Goats Cheese 16

Freshly Shucked Sydney Rock Oysters, Red Vinegar, Eshallot Dressing 18

Seared Scallops, Roast Speck, Watercress, Caper, Herb Pistou 18

Pan Roasted Blue Eye Cod, Steamed Kipfler Potatoes, Borlotti Bean Salad,
Sauce Verge 36

Confit Pork Belly, Braised Red Cabbage, Apple Aioli 34

Roasted Lamb Rump, Eggplant, Tomato Relish, Spiced Yogurt 36

Grilled Black Angus Scotch Fillet, Potato, Garlic Puree, Spinach, Jus 36

Iceberg Lettuce, Honey Mustard 6

Steamed Green Beans, Lemon, Olive Oil 6

Smashed Potatoes 6