sharing

pacific oysters (a)
half dozen 36 dozen 65
select type
natural - mignonette | lemon
kilpatrick - pancetta | worcestershire | tabasco | lemon

charcuterie 34
capocollo | bresaola | terrine | cornichons
whipped chickpeas | focaccia

bread + olives 18
sourdough | cultured butter | marinated olives

fisherman's plate (m) 36
fried prawns | whiting | calamari | tartare

main course

pan-fried wild barramundi (a) 44
smoked sauce vierge | confit kohlrabi | grilled leek

seed + crumb chicken schnitzel 43
buttery mash | saltbush | smoked chicken gravy

southern ranges scotch fillet (250g) 61
fries | café de paris butter | red wine jus

crispy skin pork belly 42
pancetta | mustard jus | radicchio | burnt apple

pan-fried ricotta gnocchi 40
green leek purée | peas | asparagus
sugar snaps | burrata

sides

fries 13
aioli

house mixed salad 15
radicchio | fennel | orange | soft herbs

heirloom tomatoes 15
fresh peach | whipped ricotta

dessert

summer berry pudding pavlova 13
mixed berry compote | chantilly cream

Allergen Statement
While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.
LG* - Low Gluten | V - Vegetarian | VE - Vegan
*Low gluten contains no more than 20 milligrams per 100 grams of total ingredients of a meal.
a / i / m:
a = australian (harvested in australia only) | i = imported (harvested outside australia only)
m = mixed (contains both australian and imported seafood)