

OYSTERS

Batemans Bay Tasmania
Natural - Shallot Vinegar 3.5
Natural - Lime & Ginger Dressing 4
Rockefeller - Grilled with Spinach, Pernod Cream & Gruyere 4

ENTRÉE

Must Charcuterie Plate 34
Angel-Hair Pasta, Blue Manna Crab, Tomato, Chilli, Basil, Cream, Olio Bello Organic Olive Oil 26/42
Grilled Shark Bay Tiger Prawns, Red Pepper & Lemon Salsa, Skordalia 19
Pork Cheek, Apple, Quince, Goldfields Honey, Barley Crisp 18
Pan-Fried Potato Gnocchi, Leek Cream, Ricotta, Red Walnuts 22
Pork Brawn, Pickled Vegetables, Beetroot Jam 18

VEGETABLES & SALAD

Steamed New Season Torbay Asparagus, Brown Butter, Capers, Shallot, Confit Lemons, Pecorino 16
House Made Ricotta, Burnt Blood Orange, Pickled Onion, Parsley Oil 14
Tedesco Farm Cauliflower Fritters, Green Tahini, Dill, Aleppo Pepper 12
Greens, Avocado, Over The Moon Organic Feta, Radish, Dukkah, Yoghurt Dressing 13

SHARE FOR 2 OR MORE

Whole Rotisserie Liberty Free Range Chicken marinated with Herbs & Yoghurt, Kale Fritters, Potato Purée, Jus Gras 55
Char-Grilled Dry-Aged Hyden Sirloin Steak on the bone (600g) Manjimup Potato, Pumpkin & Walnut Gratin 75

MAIN

Confit Duck Leg, Sautéed Torbay Asparagus, Celeriac Purée, Radicchio Marmalade 39
Grilled Shark Bay Whiting Fillets, Squid Paella, Orange Butter 35
Slow-Roast Lamb Shoulder, Catalan style Sautéed Spinach with Pine Nuts & Raisins, Sauce Romesco 32
Rainfed Rice & Vegetable Paella - Vegan 22

SIDE

Extra Baguette, Beurre D'Isigny 5
Chips & Mayonnaise or Chicken Gravy 9
Char-Grilled New Season Torbay Asparagus, Organic Feta, Olio Bello Organic Olive Oil 14

