



TO START

HOUSE BREAD & BUTTER	5
SWEET AND SPICY ALMONDS	5
WHIPPED YABBY, POTATO SKINS	5
HOUSE MARINATED OLIVES	8
POTATO SCALLOPS & SCALLOP SALT	8
DAILY SLIDER	18

SMALL – FROM THE GARDEN/PADDOCK/OCEAN

BEETROOT TARTE TARTIN DULSE / SHEEPS MILK FETA / ONION JAM	18
KINGFISH TARTARE WHITE MISO EMULSION / SESAME / FURIKAKE	24
CURED WHITE POINT WAGYU ROASTED GARLIC / HORSERADISH / RASPBERRIES	24
GRILLED PRAWNS / XO SAUCE	25
GREEN LIP ABALONE SMOKED PORK / CRUSHED APPLE / SHIITAKE	25
CUMIN LAMB BELLY PICKLED SHIITAKE / RADISH	22
CHARCUTERIE SELECTION CURED MEATS / CHICKEN LIVER PARFAIT / GRILLED BREAD	29

LARGE – FROM THE GARDEN/PADDOCK/OCEAN

BAKED POTATO GNOCCHI PECORINO / KAI LAN / WALNUTS	31
RAINBOW TROUT KOHLRABI / FENNEL / APPLE YOGHURT	37
PORK BELLY GRILLED BABY GEM / BOUDIN NOIR / RUHBARB CHUTNEY	39
HARVEY BEEF SHORT RIB SMOKED & PICKLED ONIONS / CHARRED CUCUMBER	39
500G HARVEY BEEF SIRLOIN ON THE BONE CELERIAC REMOULADE / TUNA BUTTER	60
ARKADY LAMB SHOULDER BURNT LEMON / NORI CAULIFLOWER	85

SIDES

CAULIFLOWER / HONEY SUMAC YOGHURT / PINE NUTS	12
ROASTED PUMPKIN / PUMPKIN SEEDS / TOFU DRESSING	9
COS / GREEN APPLE / HONEY & MUSTARD DRESSING	9
PORK FAT POTATO GEMS	9

FEAST MENU...- \$65 P/P

A series of courses designed for the table to share, served 'Feast Style'

If you're still hungry then why not add a supplementary course of dessert or cheese for \$15 p/p

DESSERT

BURNT BLOOD ORANGE / VACHERIN / HIBISCUS GRANITA	15
“SNICKERS” SALTED CARAMEL / MILK CHOCOLATE / PEANUT GLACÉ HONEY ICE CREAM	18
COCONUT / FROZEN KIWI FRUIT / LOGANBERRY	13

CHEESE

LE CONQUERANT / CAMEMBERT <i>COWS MILK , NORMANDY, FRANCE</i>	
PYENGANA / CHEDDAR <i>COWS MILK , PYENGANA, TASMANIA</i>	
BERRIES CREEK / RIVERINE BLUE <i>BUFFALO MILK , FISH CREEK, VICTORIA</i>	
TARAGO RIVER CHEESE CO / JENSEN’S RED WASHED RIND <i>COWS MILK , NERRIM SOUTH, VICTORIA</i>	
LE CONQUERANT / DEMI PONT L’EVEQUE / WASHED RIND <i>COWS MILK , NORMANDY, FRANCE</i>	
BRILLAT SAVARIN / TRIPLE CREAM SOFT CHEESE <i>COWS MILK , BOURGOGNE, FRANCE</i>	
AGOUR / OSSAU IRATY / SEMI HARD CHEESE <i>SHEEPS MILK , BASQUE REGION, FRANCE</i>	
AGOUR / BREBIS PETIT / SEMI HARD CHEESE <i>SHEEPS MILK , BASQUE REGION, FRANCE</i>	
SINGLE CHEESE	12
THREE CHEESE	29

KIDS

FISH / CHIPS / SALAD	15
CHICKEN / CHIPS / SALAD	15
LASAGNE / SALAD	15
FRIES	9
VANILLA ICE CREAM	
1 SCOOP / 3 SCOOPS	3 / 8
CHOCOLATE / STRAWBERRY TOPPING	