



Shared Plates

Proteins

Beef fillet with charred onion and cauliflower puree, pepper jus
Roasted Atlantic salmon with walnut and chive cream friache, roasted radish
Crispy skinned barramundi with chorizo and fennel ragu, basil oil
BBQ Spatchcock, spec and pine nut puree, parsley oil, golden panko
12 hour pulled lamb shoulder with smokey paprika aioli, pickled shallots
Whole roasted miso cauliflower with black tahini, chive oil
16 hour smokey rubbed brisket with house pickles and relish
Braised beef cheeks with red wine jus and lentils
Twice cooked pork belly with beetroot and apple slaw, mustard jus

Starches

Golden chats with truffle salt and pecorino
Cannelloni bean ragu with spec and rosemary
Thyme and confit garlic mash
Sautéed brown rice, quinoa and frekkah with pumpkin seeds and tahini
Smashed zucchini with toasted pine nuts, dukkah and yoghurt

Veg & Salads

Confit red and gold beets with macadamia cream
Buttered asparagus with capers and almonds
Roasted fennel and squash with sauce gribiche
Orange, hazelnut, butter lettuce salad with pickled red onion
Seasonal greens with Paris butter
Iceberg, ranch and boiled egg salad with crispy bacon
Broccoli slaw with cranberries, almonds and crispy shallots
Caprese salad with truss tomatoes, buffalo mozzarella and basil
Melon de prosciutto with wild rocket and pine nuts
Smashed broad beans with roasted garlic, ricotta and mint