

Dinner

v - vegetarian, vg - vegan, gf - gluten free, df - dairy free

Entrée...

Grilled Sourdough with whipped chive and poppy seed cream cheese (V) \$14

Szechuan pepper calamari, lime salted edamame bean, cucumber salad, lychee and mint dressing (DF,GF) \$16.5

Porcini mushroom rubbed kangaroo loin, macadamia nut puree, parsnip chips, beetroot jam (GF) \$19

Chicken and ginger wonton served with Korean BBQ sauce, sake pickled onions (DF) \$15

Seared yellow fin tuna with avocado, pine nuts, pineapple and jalapeno jam, puffed tapioca (DF, GF) \$19.5

Mains...

Pan seared Reef fish on confit potato, smoked tomato velouté, petit herb salad and garlic crisp \$36.5

200g Queensland Beef fillet served with homemade gnocchi in sage butter, toasted hazelnuts, gorgonzola, mustard cress and truffle oil \$47.5

Smoked duck and mushroom pappardelle, marsala duck jus and shaved pecorino \$34.5

Tiger prawn laksa on baked rice noodles, roasted pumpkin, Asian herb salad, crushed peanuts and fried onions. (GF, DF) \$37.5



Vegetarian...

Smoked eggplant on macadamia nut puree, parsnip chips and beetroot jam (GF) \$14.5

House made gnocchi in truffle oil, fried sage leaves, toasted hazelnuts, red onions & mustard cress (VG) \$26.5

Mushroom and spinach pappardelle, marsala wine, shaved pecorino and petit local herbs \$29.5

Sides...

*Skin on fries with fennel and juniper salt served with garlic aioli (GF,DF,V) \$9

*Celeriac remoulade with capers and mustard cress (GF,V) \$11

*Garden salad with olive oil and vincotto (GF,DF,V,VG) \$11.5

*Onion rings and zucchini fries with coriander chimichurri and black salt (DF,V) \$9

*Roasted vegetables with onion jam (v) \$9

Desserts...

Chocolate parfait with chai spiced almonds, orange compote and waffle tuile \$17.5

Lemon tart with sweet pistachio nut dukkha, dragon fruit sorbet and rose pashmak \$16

Steamed ginger pudding, warm brandy poached pear, oat brittle & vanilla bean anglaise \$15