



## Dinner

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

### **Entrée...**

House baked ciabatta with black garlic butter \$12.5

House baked ciabatta with orange and pistachio nut dukkah, balsamic and olive oil df \$12.5

Peppered calamari on gribiche, local greens, pepperonata gf \$16

Seared scallops, cannellini bean puree, charred fennel, smoked ham hock jus, crispy sage gf \$19.5

Chicken Khao soi; pulled chicken with sticky egg noodles, rich yellow coconut curry, fried shallots df \$15

Heirloom tomato and burrata salad with basil oil, apple balsamic and roast garlic croutons v \$22.5

Grilled flat iron beef, miso goat cheese, burnt pearl onion, green onion, pickled red cabbage gf \$19

### **Mains...**

Lamb rack with dijon mustard and rosemary, minted beetroot, whipped goat cheese, charred witlof \$49.5

200g Beef eye fillet, ginger and green onion congee, king mushroom, fried enoki df gf \$49.5

250g Beef short rib, parsnip puree, baby carrots, black garlic butter, beef jerky dust gf \$47.5

Fish of the day with dill and caper tapenade, leek, celeriac and leek cassoulet, fennel seed beurre blanc gf \$39

Duck pappardelle, smoked chilli and sundried tomato Napoli, orange and rosemary pangrattato \$34

Peanut crusted banana prawns, chilli, ginger and lime sweet potato, thai basil salad df gf \$38.5



### Vegetarian...

Silken tofu, badam sadeko, local Asian herb and cassava salad VG DF GF \$26.5

Grilled cauliflower in black garlic butter, parsnip puree, king mushrooms, rosemary and orange pangrattato \$28.5

### Sides...

Grilled leek and baby carrots with fennel seed beurre blanc GF \$14

Herb and garlic fried potatoes with aioli GF DF \$9

Truffle mash with green onions GF \$8.5

Gnocchi, vodka blue cheese sauce, pangrattato \$14

Charred corn, garlic butter, beef jerky GF \$11

Roasted vine ripened tomatoes with pepperonata GF DF \$14

Badam sadeko; spicy peanut salad with coconut and Asian herbs GF DF \$9

Fries with aioli GF DF \$9

### Dessert...

Chocolate dome with macadamia nuts and raspberry \$16.5

Baked pear and almond tart, with orange, balsamic and red wine ice cream \$18

Coconut crème caramel with steamed pandanus cake, confit pineapple and plantation coconut DF GF \$16.5