



## 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 dukkha, balsamic and olive oil DF	\$16
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 GF	\$49.5
250g Beef eye fillet, ginger and green onion congee arancini, king mushroom, fried enoki DF	\$49.5
250g Beef short rib, parsnip puree, baby carrots, black garlic butter, beef jerky dust GF	\$47.5
Banana leaf wrapped Barramundi, mango & coconut cream sauce, Barramundi wontons, coconut rice & local Asian herbs GF DF	\$39



Duck pappardelle, smoked chilli and sundried tomato Napoli, orange and rosemary pangrattato	\$34
Tom Yum grilled banana prawns, chilli, ginger and lime sauce, purple sweet potato, peanut crumble, Thai basil salad DF GF	\$42

### 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