



## Entrees

### House baked ciabatta

Grilled with black garlic butter and  
parmesan **v**

14

### Seven pepper dusted calamari

nori cracker, toasted sesame, daikon,  
BBQ soy sauce **gf**

19

### Steamed chicken dumplings

chili pepper oil, caramel soy ponzu,  
panko shitake mushroom **df**

18

### Smoked Pork Belly Croquettes

Gribiche, apple gel, red onion, sumac

17

## Mains

### Lamb rack

Dijon mustard and rosemary, minted  
beetroot, whipped goats' cheese **gf**

49.5

### 220g Beef eye fillet

maple pepper glaze, tarragon potato  
pave, mizuna and cress salad, red  
wine jus **gf**

52

### Tamarind and mango curry

Masala silken tofu, cauliflower, salted  
cucumber salad **gf, vg**

28

### Crispy Skin barramundi

tamarind curry, pan fried sweet  
potato masala, salted cucumber  
salad **gf, df**

40

### Prawn gnocchi

Tomato bisque, vanilla butter,  
pancetta, kale

45

### Gnocchi

Pinenuts, black garlic, fennel, kale,  
orange and rosemary pangratatto  
**v**

32



## Sides

### **Potato pave**

tarragon butter **gf**

12

### **Radish salad**

sesame dressing and nori **gf, df**

10

### **Sauteed greens**

Caramel soy and goma shubu **v**

13

### **Fries**

aioli **gf, df**

9.5



## Desserts

### **Tiramisu Brulee**

Frangelico and savoiardi

crumble, wattleseed

icecream

17

### **Dark chocolate tart**

peanut ice cream, caramel

cremeux, banana

\$17