

Dinner – Entrée

Breads \$8pp
House made sourdough, caramelised onion butter

Burrata & Grilled stone fruit \$23
(veg) (gf)
Burnt chilli oil, lemon, basil

Fried Kumara \$22
(gf) (df) (v)
Tahini coconut yogurt, pickled onion,
pumpkin seeds, herb salad

Beef Tataki \$26
(gf) (df)
Crispy ginger, wong bok, green onion

Ocean Speared Fish Crudo \$26
Ponzu, radish, coriander, cucumber, sesame, chilli

Dinner - Mains

Pan Fried Ricotta Gnocchi *(veg) (gfo) (vo)* \$36
Courgette, slivered almonds, spinach
roasted garlic butter & pecorino

Peking Duck *(for 2)* \$84
Half duck, sesame & soy bok choy, pickles, hoisin,
green onion, peeking pancakes & plum duck jus

Ocean Speared Grilled Fish \$43
Singapore style laksa, udon noodles, bok choy

Prime Eye Fillet \$46
21-day aged eye fillet, duck fat potatoes,
seasonal greens, jus

Lamb Rump \$44
With charred onion, grilled courgette, pearl couscous,
pine nuts, herb labneh, jus

Sides \$16

- Roasted Cabbage, miso butter, chilli, crispy shallots
- Duck Fat Potatoes, fennel salt, sour cream
- Roquette & Manchego salad

Cheese for two

\$40

Local cheese selection with house made chutney, house breads,
crackers

Desserts

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Mango & cardamon semifreddo, caramelised pistachio (*gf*)

Lemon coconut pannacotta, strawberry & basil compote,
almond tuile (*v & gf*)

Dark chocolate mousse, rosemary macerated oranges,
salted chocolate crumb