



2 courses 58 pp | 3 courses 72 pp

5 courses 105 pp (Chef 's selection)

Wines are recommended but not included in the price

entrees

Middle eastern style cheese served with honey roasted carrots, dukkha and a carrot top verde
Recommend Lino Ramble 'Dot to Dot' Arinto 2021

Lamb ribs marinated in a house made char sui sauce, with an Asian style slaw, coriander, roasted peanuts
Recommend Berg Herring Wines MV Grenache Rose 2021

Prawn and crab 'san choy bau' with betel leaves, buttermilk dressing and dill oil
Recommend Rose Kentish Adelaide Hills & Langhorne Creek Pinot Gris 2020

mains

Fresh market fish of the day served with onion soubise, local greens and dill oil
Recommend Hugo Wines Sauvignon Blanc 2021

House made potato gnocchi pan seared with mushroom ragout sautéed spinach and parmesan cheese
Recommend Bondar Junto GSM 2020

Galbi style kangaroo skewered, cooked over charcoal, served with pink lady apples infused with lemon and ginger
Recommend Samson Tall Tempranillo Grenache 2020

Free range chicken breast marinated in a yellow curry marinade, served with a cucumber and red onion salad and coconut cream infused with kaffir lime
Recommend Red Poles Single Vineyard 'Happy Days' Shiraz Cabernet 2017

dessert

Dulcey cremeux, buerre noisette crumb, popcorn ice cream and crostili nest

Coffee and chocolate gateaux, french tarragon ice cream and coffee gel

Vegan chocolate mousse, seasonal fruit sorbet and macadamia praline

Recommend Woodstock 'Coast & Creek' Botrytis 2014

add ons

7| House made milk bun with cultured butter

10| Roasted cocktail potatoes, spring onions, confit garlic

10| Charred cos lettuce, buttermilk dressing, rocket verde

10| Tom yum fried rice, Roasted tomatoes, enoki mushrooms

38| Fromage board, 5 cheeses paired with house made accompaniments