



## TO START

Shucked to order - 'Te Kouma Bay Oysters'- *subject to availability*  
Natural w shallot & chardonnay vinaigrette -*Min order 3-* / 4.5 Each

House toasted ciabatta bread w Lot 8 olive oil, balsamic reduction (x4) / 11

Crispy market fish sliders, lemon mayo, iceberg lettuce (x3) / 18

Beef fillet tataki, black truffle mayo, cherry, tomato, Parmigiano Reggiano, nut praline, EVOO / 20

Grilled garlic prawns, pickle mayo, green chilli, coriander, iceberg, lemon / 23

Roasted duck & pulled pork croquettes, sriracha mayo, cherry, cos lettuce, hazelnut crumb / 21

## MAIN

Confit duck leg, parsnip purée, potato rosti, cherry, orange jus, cress -*signature main-* / 39

290G Medium rare scotch fillet, twice cooked hand cut chips, garlic butter, mustard, red wine jus / 39

Chargrilled carrots, romesco, broccolini, pumpkin seeds, currants, pickled cherry, toasted almonds, chilli / 29

'Peroni' battered line caught market fish, shoestring fries, house tartare, lemon, green leaf salad / 28

## MAIN TO SHARE FOR TWO -LOCAL FAVOURITE -

6-hour braised beef cheek, house made slaw, parsnip puree, cherry relish, hazelnuts  
*(includes two sides of your choice)* 85

## ON THE SIDE

Twice cooked hand cut chips / 10 *Add Aioli 50c*

Shoestring fries / 10 *Add Aioli 50c*

Grilled cauliflower & rocket salad, citrus dressing, nuts & seeds / 10

Roasted Parkvale mushrooms, balsamic, fried onions / 10

Simple green salad, lemon vinaigrette / 9

## **Tasting Menu – Trust The Chef**

*5 courses - \$130 or \$160 w wine pairings per person*

*7 courses - \$170 or \$205 w wine pairings per person*

## TO FINISH

Affogato, vanilla bean ice cream, Revive espresso coffee, Amaretto / 16

Dark chocolate delice, salted caramel anglaise, toasted coconut, salted peanuts, coconut gelato / 18

'Raspberry & macadamia', cream cheese mousse, lemon curd, berry compote, biscuit / 15

House made chocolate truffle w hazelnut crumb, raspberry dust, caramel / 4.5

*We will take all reasonable efforts to accommodate guests needs, we cannot guarantee that all ingredients we use will be allergen free. A 1.5% surcharge applies to all credit cards. Eftpos & cash payments available with no surcharge.*

**FOOD BY PAUL ANSELL**