



STARTERS

TUSCAN WHITE BEAN SOUP 16
with romesco and garlic croutons

ROASTED GENOA FIG SALAD 20
with artichoke, chilli labna, quinoa, pumpkin and kale

SLOW BRAISED BEEF CHEEK 22
with cauliflower puree and pickled Dutch carrots

SALAD OF SQUID AND CHORIZO 24
with pearl cous cous, grilled Crystal Bay prawn and cocktail dressing

WALLIS LAKE ROCK OYSTERS 3 WAYS 26
freshly shucked and served natural, with green chilli salsa, and with soy and wakami 1/2 Doz

CHARCUTERIE BOARD (FOR TWO) 32
with house pickled vegetables

MAINS

EGGPLANT RAGOUT 32
with grilled asparagus and puy lentils, dressed with ras el hanout and hummus

BEETROOT AND RICOTTA RAVIOLI 32
with kumara, crisp sage, sunflower seeds, Manchego and buerre noisette

ROASTED KING FISH 36
with carrot puree, grilled asparagus, preserved lemon and tarragon dressing

FISH OF THE DAY [Market price]
with black garlic and herb butter, and a salad of fennel and citrus

DUKKAH CRUSTED KANGAROO FILLET 38
with beetroot mash, braised silver-beet and Agro Dolce sauce

JACKS CREEK GRASS-FED SIRLOIN 42
char-grilled with chips, watercress salad, and your choice of sauce
Pepper jus | Béarnaise | Café de Paris butter

SLOW BRAISED MILLY HILL LAMB SHOULDER (FOR TWO) 64
with chermoula, chickpea and spiced pumpkin

SIDES

ROAST SPICED PUMPKIN 9
with yoghurt dressing

CAULIFLOWER GRATIN 10
with smoked cheddar

SAUTÉED SEASONAL GREENS 8
with garlic butter

ROCKET SALAD 9
with shaved Broken Back cheddar

CHIPS 8
with rosemary sea salt & aioli

ITALIAN GREEN SALAD 8
with heirloom tomatoes

PUY LENTILS 9

MASH POTATOES 8

redsalt