

starters

sourdough, baked lemon relish, whipped ash salted butter, evoo | 12 GFOR

seasoned selection house fish cakes, ginger aioli, kaffier salt, pickled cucumber | 15

whole baked **camembert 150g**, served with crusty ciabatta | 15 GFOR

coffin bay **oysters**: **natural** ½ dozen | 18 dozen | 30 GF

classic **kilpatrick** ½ dozen | 20 dozen | 34 GF

apple and anise ½ dozen | 20 dozen | 34 GF

entree

seasoned selection **chilled prawns**, avocado salsa, fried vermicelli, ponzu sauce, tagonoshi spice E | 18 GF

cured reef fish, citris marmalade, puffed grains, sesame seeds E | 18 GF

seared scallops, green pea gnocchi, cauliflower puree, prosciutto crisps, truffle oil E | 17 M | 32

twice cooked japanese **glazed pork belly**, confit leek, carrot dashi puree, carrot powder, pickled daikon, jus E | 18 M | 34 GF

steamed **beef wontons**, chilli and black vinegar sauce, asian salad E | 18

seared **duck breast**, burnt miso butterscotch, pickled onion, beetroot, pomegranate E | 18 M | 34 GF

poached **pear and walnut salad**, blue cheese, caramelized onion, roquette, crisp pancetta, balsamic glaze E | 17 M | 32 GF

vegetarian

seasoned selection green pea **gnocchi**, cauliflower puree, peas, mixed mushrooms, truffle oil E | 16 M | 30

lemon thyme risotto, pickled radish, beetroot and rhubarb salad, wood smoke E | 16 M | 30 VEGAN GF

fried haloumi, tarragon, spinach and asparagus, pearl barley, date labneh, date gel, snow pea tendrils E | 16 M | 30 GF VEGANOR

smashed kipfler with dill and capers, mixed green vegetable salad with lemon and ricotta E | 16 M | 30 VEGANOR GF

tempura silken tofu, confit leek, carrot dashi puree, carrot powder, pickled daikon E | 18 M | 32 VEGAN



Head Chef: Daniel Peters
15% surcharge on public holidays
2% surcharge on credit cards

Manager: Marie Hartmann
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mains

seasoned selection **maple soy salmon**, lemon thyme risotto, pickled radish, beetroot and rhubarb salad, wood smoke | 36 GF

chicken and haloumi roulade, tarragon, spinach and asparagus, pearl barley, date labneh, date gel, snow pea tendrils | 34

eye fillet, roquette and parsley vichyssoise, fondant potatoes, tomato relish, burnt spring onions, jus | 38 GF

market fish, smashed kipfler with dill and capers, mixed green vegetable salad with lemon and ricotta | 36 GF

300g rib fillet, chat potatoes, sour cream, house salad, jus | 36 GF

bangalow **pork cutlet**, peach glaze, fennel cream, congo potato, burnt peach, cashews, jus | 36 GF

sides | 8

combination of three sides from below | 20

beer battered **fries** with garlic aioli

chat **potatoes** and sour cream GF

house salad GF

pear and walnut salad, blue cheese, roquette balsamic glaze GF

mixed **green vegetable** salad with fetta and lemon GF

degustation

5 courses chefs selection | 70

5 courses chefs selection with matching wine | 100



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