

dinner

entrees

oysters freshly shucked to order	¼ doz	½ doz
natural (GF,LF)	12	22
kilpatrick (GF,LF)	14	24
garlic & herb focaccia bread		13
thai fish cakes, lime & chilli caramel, lemon (LF)		19
charred asparagus, tomato & caper salsa, fetta, dressed roquette (V,GF)		17.5
duck & orange pate, lavosh, chives, pickled carrot		18.5
pumpkin & fetta arancini, soy roasted pumpkin seeds, confit garlic aioli (V)		16
“chicken caesar” – confit chicken, white anchovies, butter lettuce, crispy prosciutto, poached quail egg, traditional dressing (GF)		18.5
fried local squid, radish & cucumber salad, balsamic reduction (GF,LF)		18.5

(V) = Vegetarian (GF) = Gluten Free (LF) = Lactose Free

**please note the menu is subject to change
one bill per table**

dinner

mains

market fish (please see your wait staff for today's special prepared by the chef)	market price
pork tenderloin, herb crust, apple compote, carrot gel, baby heirloom carrots	33
charred 4point lamb rack, spring veg ratatouille, jus (GF,LF)	38
butchers cut beef – sautéed brocolini, skordalia, jus (GF)	market price
pan roasted clams – white wine butter sauce, edamame beans, pea puree, pannagratia	32.5
pasta crudo – tomato pesto, rocket, linguine, olives (V,LF)	26.5
quinoa & barley salad – pomegranate, dried cherry tomatoes, mixed baby herbs (V,LF)	24.5
brined & roasted chicken breast, citrus & watercress salad, chardonnay glaze (GF,LF)	34

sides

beer battered fries (V,LF)	9
brocolini, garlic, shaved almonds (V,GF,LF)	9
smashed & fried chats, rosemary salt (V,GF,LF)	9
dressed garden leaf salad (V,GF,LF)	9
raw beetroot, fetta & roquette salad (V,GF)	9

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