



# DINNER MENU

# STARTERS

<b>freshly shucked sydney rock oysters</b> natural // mignonette dressing   lemon crisp fried // soy mirin ginger dressing bloody mary // celery salt	6 (ea)
<b>chickpea hummus and grilled sourdough</b> caramelised roasted hazelnuts   sumac   olive oil * ^	16
<b>crisp fried brussel sprouts</b> bacon   parmesan   garlic crumbs   almond romesco ^	23
<b>gin cured atlantic salmon</b> blini   horseradish crème fraiche   lemon   avruga caviar *	28
<b>burrata mozzarella</b> tomato salad   basil   sourdough *	30
<b>chicken liver parfait</b> fig jam   cornichons   sourdough toast *	18
<b>roasted baby beetroot salad</b> cashew cheese   roasted carrots   radish   candied pecans (v) ^	25
<b>crisp fried king prawns and saltbush</b> sesame and toasted seeds   lime and green chilli dipping sauce	26
<b>seared scallops</b> cauliflower puree   crumbed cauliflower   truffle honey   chives	24
<b>salt and pepper squid</b> garlic   coriander   lime   chili jam	36

# MAINS

- mushroom and truffle risotto** 32  
spinach | basil and tomato sugo | gremolata (v)
- snapper pie** (20 minutes) 38  
soubise sauce | broccolini | garlic confit | puff pastry \*
- pan roasted atlantic salmon fillet** 38  
vegetables 'a la grecque' | gribiche sauce
- slow cooked herb marinated charred chicken breast** 36  
grilled tuscan bread, tomato and basil salad \*
- roasted slow cooked lamb rump** 44  
potato dauphinoise | crushed peas | mint jelly | pepper sauce
- roasted pork belly** 38  
green papaya | coconut | ginger | lime | peanuts  
soy caramel | jasmine rice ^
- chargrilled grass-fed sirloin (250g)** 48  
café de paris | shoestring fries ^

# SIDES

<b>spiced roasted cauliflower</b> roast pumpkin   coriander   toasted cashews   shallots garlic chilli ginger soy dressing (v) ^	16
<b>steamed mixed greens</b> citrus hazelnut dressing (v) ^	14
<b>roasted vegetable salad</b> parmesan   balsamic	14
<b>mixed leaf and herb salad</b> mustard and apple cider vinaigrette (v)	10
<b>hand cut sweet potato chips</b> aioli or homemade tomato sauce	12
<b>fries</b> aioli or homemade tomato sauce	8

# KIDS MEALS

<b>penne pasta</b> penne pasta   tomato and basil sugo   parmesan	13
<b>fish and chips</b> tomato sauce	23
<b>cheeseburger</b> wagyu beef   cheese   tomato sauce   chips * ~ <i>gluten free bun</i> +4	23

v vegan // \* contains gluten // ^ contains nuts  
please be aware that we deep fry with tallow and pan fry with olive oil  
10% surcharge on weekends and public holidays // merchant fees apply

# DESSERT

<b>coconut and white chocolate mousse (v)</b> pineapple compote   coconut crumble	15
<b>vanilla crème brulee</b> gluten free shortbread	14
<b>chocolate and hazelnut pave</b> berry jelly   raspberry sorbet   chocolate crumble ^	15
<b>passionfruit cheesecake</b> mango jelly   vanilla ice cream	15
<b>patina mess</b> meringue   vanilla ice cream   passionfruit sauce   raspberry malt	14
<b>affogato</b> espresso   vanilla ice cream   frangelico ^	16
<b>cheese selection</b> 50g of brie or cheddar or gorgonzola   fig jam   lavosh *	12