

Entrée

*Hiramasa King Fish Sashimi, Wasabi Yogurt, Green Papaya, Sea Grapes, Pickled Cucumber,
White Soy Ginger Ponzu *GF*

*Seared Scallops, Miso Chwanmushi, Spanner Crab, Palm Heart, Nori Crumb,
Sudachi Citrus *GF*

Tempura Zucchini Flower, Muhammara, Sheep's Milk, Figs, Walnuts, Vino Cotta, Baby Basil

Herb Crusted Fontina Gnocchi, Caramelised Buttermilk, Smoked Tomato, Salsa Verde

*Paroo Kangaroo Tartare, Smoked Quail Egg, Pickled Rose, Salt Baked Beetroot, Horseradish
Cream, Sourdough Crisps*

Main

*Market Fish, Cauliflower Cream, Loligo Squid Noodles, Kombu Dashi, Finger Lime, Choy Sum *GF*

*Hibachi Grilled Spatchcock, Chimichurri, Creamed Corn, Edamame Bean Salsa, Charred Baby Cos *GF*

Duck Breast, Black Barley, Blood Plums, Broccolini, Asian Vinegar

Grana Padano Ravioli, Ratatouille, Asparagus, Olive Pangrattato, Basil Oil

*White Pyrenees Lamb Loin, Shaved Zucchini, Heirloom Tomato, Whipped Goats Curd, Potato Wafer *GF*

Seasonal Sides Available \$15

Dessert

Buttermilk Cream, Pina Colada Sorbet, Mango, Wild Strawberry, Dried Coconut, Baby Mint

Chocolate Pavè, Tia Maria Mousse, Hazelnut Praline Ice-cream, Morello Cherry Gel

Selection of Artisan Local and Imported Cheese, Crisps, Fruit Compote