

S T A R T E R

v df our bread, burnt honey, balsamic, evoo + saltbush dukkah 12

a gf df crocodile toast, pineapple kimchi, rice bread + lardo 16

pb gf fried enoki, fermented shiitake aioli + black lime 15

a gf scallops, bacon, jalapeño + parmesan 28

E N T R E E

pb sunchoke + soybean tart, gremolata + coffee oil 27

v gf goat cheese + ricotta gnocchi, brown butter, pumpkin, pepita + sage 28

a df prawn dumplings, laksa, chilli oil, coconut + macadamia 28

a gf grilled red claw, nduja butter, shallot, charred lime + basil oil 32

gf duck kofta, harissa labneh, cucumber, onion + sumac 28

M A I N

- pb gf* chilli + lime tofu, napa cabbage, lotus, peanut + sesame 38
- pb* pearl barley risotto, fioretti, mushroom fricassée, miso + yeast 38
- a gf* reef fish, vichyssoise, dill oil, mussels, spinach + saffron 49
- df* coconut chicken, wombok, ginger, sesame, lotus root + chilli 48
- kangaroo tail + porcini ragu, caserecce, pecorino, pepperberry + basil 37
- gf df* pork belly, tamarind, persimmon, choy sum, turnip + almond 49
- gf df* lamb, figs, green olive, raisin, parsnip, sunchoke + tahini 49
- gf* rib fillet, tomato butter, eggplant, kipfler + capers 62

S I D E S

- gf df* hand cut chips, bombay aioli + curry leaf salt 12
- pb gf* charred broccolini, fioretti, sesame + crispy chilli oil 14
- gf df* brussels sprouts, parsnip, bacon + burnt leek hummus 14

A 10% service fee is applicable on Sundays.

