

SMALLS

Freshly shucked Sydney rock oysters, red wine mignonette (gf, df)	5 ea / 24 / 36
Sourdough bread & cultured butter (v)	7
Sweet potato hummus, charred onions, smoked paprika, sesame, focaccia (df, vg)	14
Heirloom tomatoes, macadamia cheese, green tahini, toasted buckwheat (gf, df, vg, n)	22
Fermented honey glazed quail, shaved zucchini, seaweed tapenade, puffed wild rice (gf, df)	24
Kingfish pastrami, beetroot relish, pickled onion, dill, horseradish crème fraîche, sourdough crisp	24

BIGS

Pan fried potato gnocchi, pea salsa verde, lemon ricotta, asparagus, balsamic glazed pepitas, pecorino (v)	28
Whole crumbed lemon sole, Gentleman's relish, lemon	34
Braised lamb shoulder, romesco, freekeh tabouli, za'atar (df, n)	35
Roasted chicken, burnt eggplant, braised chickpeas, chimichurri, BBQ spring onion (gf, df)	34
Vegetable red curry, spring greens, crispy onion & cashew, coconut sambal, with roti (df, vg, n)	29
Provenir 400g ribeye on the bone, duck fat potatoes, bagna cauda, horseradish	60
Crispy skin barramundi, XO greens, charred onion soubise (gf, df)	36

SIDES

Duck fat potatoes, rosemary salt (df) <i>vegetarian option available</i>	12
Roasted sweet potato, macadamia cheese, seaweed dukkah (gf, df, vg)	12
Cos, marinated zucchini, eschallots, citrus dressing, pangrattato (gf, df, vg)	10

DESSERT

Chocolate parfait, Christmas spiced streusel, summer fruits (n)	14
Black sesame mousse, burnt citrus marmalade, honey macadamias (gf, v, n)	14
Coconut sorbet, bbq pineapple, mango salsa, lemongrass & ginger granita (gf, df, vg)	14
Native Affogato - wattleseed ice cream, Brookies Macadamia & Wattleseed liqueur, espresso	16

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts

Please note all card payments will incur a 0.9% surcharge. There is a 10% surcharge on Sundays & 15% on public holidays.

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