

Available within the restaurant (not outside) for up to 9 guests per booking. Please refer to our group menu for larger guest numbers.

Opening hours:

Lunch – Thursday to Sunday from 12pm

Dinner – Saturday from 6pm

2 Course (Entrée & Main) – 58PP

3 Course (Entrée, Main & Dessert*) – 70PP

***One cheese selection only**

Entrée.

27
Seared scallops, kohlrabi, guanciale, smoked tomato water, tapioca

25
Flinders Island wallaby tartare, parsnip, egg yolk, saltbush, taro chips

21
Salt baked heirloom carrots, green olive, wild rice, tarragon

25
House smoked Tasmanian salmon, cucumber, avocado, roe, desert lime, hazelnut

24
Twice cooked free-range chicken, sweet corn, cavalo nero, espelette pepper

Main.

32
Pan fried gnocchi, pea, zucchini, pickled squash, parmesan

39
Poached Hapuka, diamond clams, fennel emulsion, beans, pickled celery, pernod veloute

40
Saltgrass Lamb Saddle, fermented pearl barley, miso glazed eggplant, baby cos, shiso

40
Pan Roasted Duck Breast, leg croquette, lentil puree, blood plum, mustard

43
Robbins Island Wagyu Brisket MB7+, purple cauliflower, green tomato relish, potato, bay leaf espuma

Sides.

12
Wild rocket, radicchio, roast pear, walnut, pomegranate

12
Roasted broccolini, almond, sourdough crumb

12
Roast kipflers, romesco, mint

Dessert.

16
Rhubarb and orange, pistachio, coriander crumb, lemon curd, coconut sorbet

17
Caramelized white chocolate mousse, passionfruit curd, coffee parfait, lemongrass

16
Chocolate cremeux, local cherries, star anise ice cream, lace biscuit

16 | 26 | 36

Your selection of soft, hard or blue cheese with a range of accompaniments