

MENU

ENTRÉE

ORGANIC PINE MUSHROOM SOURDOUGH BLUEBERRY CULTURED BUTTER | V 6

SIGNATURE OYSTERS NATURAL | GF 4 | CHORIZO BUTTER | GF 4.5

BLUE FISH ENOKI | CAULIFLOWER | XO SAUCE | GF 23

LAMB TATAKI KIMCHI | PICKLED SHIITAKE | PURPLE BASIL | GF 24

SPANNER CRAB DAIKON | TOMATO CONSOMME | GARLIC | GF 25

SWEET POTATO CHÈVRE | CARAMELISED ONION | TARRAGON | V, GF 21

MAIN

PORK CUTLET BROCCOLI | HORSERADISH | WOOD SORREL | GF 42

BLACK ONYX RUMP BARLEY | MUSCATEL | NASTURTIUM 43

DUCK BREAST RADISH | POMEGRANATE MOLASSES | RED CABBAGE | GF 42

OCEAN TROUT PURPLE CONGO | TARGET BEETROOT | BUTTERMILK | GF 38

CHARCOAL TORTELLINI BLACK GARLIC | SMOKED EGGPLANT | UPLAND CRESS | V 36

SIDES

FIRE ROASTED PLUM HEIRLOOM TOMATO | FIOR DI LATTE | GF 11

CHAR GRILLED BROCCOLINI ALMOND BUTTER | BLACK RICE | GF 10

BLUE CHEESE ALIGOT BURNT LEEK | GF 10

BURNT PUMPKIN GREEN APPLE | WALNUT MILK | GF 9

"Madness, in a higher sense, is the beginning of all wisdom"

TUESDAY & WEDNESDAY BYO, WINE ONLY

15% SURCHARGE ON ALL PUBLIC HOLIDAYS - (GF) GLUTEN FREE, (V) VEGETARIAN