

## ENTRÉE

SIGNATURE OYSTERS	NATURAL / KILPATRICK GEL   GF	4 / 4.50
SEARED SCALLOPS	SPECK   CELERIAC   KARKALLA   GF	26
DUCK HAM	GOATS CHEESE TART   BLACK RICE	24
CALVES LIVER	BLACK PUDDING CRUMB   COS	23
HEIRLOOM CARROT	HONEY CARDAMOM LABNEH   MUSTARD CRESS   V, GF	22

## MAIN

PORK BELLY	BROTH   FERMENTED KING MUSHROOM   WILD RICE   GF	38
DUCK BREAST	KOHLRABI   CARROT KETCHUP   UPLAND CRESS   GF	39
SMOKED WHITE FISH	MUSSEL EMULSION   FINGER FENNEL   GF	38
PUMPKIN TORTELLINI	HAZELNUT   PARSLEY   BLACK TRUFFLE   V	36
STOCKYARD WAGYU	BLACK GARLIC   FREEKEH   LARDONS	43

## SIDES

ALIGOT	BLUE CHEESE   LEEK ASH   V, GF	10
CHARRED BRASSICA	BUCKWHEAT   YOGHURT   V, GF	10
HEIRLOOM TOMATO	BOCCONCINI   BASIL   V, GF	10

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*Tasting menu is \$90pp.*

*Enhance your dining experience with wine pairings  
for each course for an additional \$55pp.*

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## DESSERTS

CRÈME CARAMEL	KAHLUA PRUNE   MILLE-FEUILLE	16
POACHED PEAR	GINGER & SAFFRON   CUSTARD APPLE   GF	16
RHUBARB	FRANGIPANE   WHITE CHOCOLATE	16

## 2 OR 4 CHEESES

NIGHTLY SELECTION	LAVOSH   QUINCE   DRIED FRUIT	18 / 30
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## DESSERT WINE

10	MONBAZILLAC 'CUVEE DES ANGES' GRAND MAISON, FRA	12 / 52
12	BARAMBAH RACK DRIED SEMILLON SOUTH BURNETT, QLD	15 / 65

*We also offer a selection of Port.*

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**TUESDAY & WEDNESDAY BYO, WINE ONLY**

15% SURCHARGE ON ALL PUBLIC HOLIDAYS

(GF) GLUTEN FREE, (V) VEGETARIAN

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