

start



- House made focaccia (2p) 9
Boomer Bay oysters (TAS) 7 (ea)
Pan-seared scallops (TAS) 28

Celeriac puree, crispy jamon, peas

- Chicken liver parfait 26

Port-soaked prunes, honey, sourdough

- Wallaby carpaccio 26

Tonnato sauce, pickled mustard seeds, shallots, radish cress

- Stuffed piquillo peppers 26

Prawn(I) & fish (A) mousse, capicum cream, soft herbs

- Roast Carrots 24

Tahini yoghurt, pickled carrots, wakame, toasted sesame

main

- Gnocchi 42

Pan-fried Gnocchi, smoked pork hock

- Market fish, chef's choice (TAS) 48

- Beef Cheek 40

Mushrooms, cipollini onions, polenta

- Cape Grim T-Bone(500g) 64

Steak, potato pave, cafe de paris butter

- Eggplant 28

Panko fried eggplant, raisin agrodolce, pine-nuts, fresh herbs

side

- Roasted pumpkin, nut butter, sage 12

- Greens chef's choice 12

- Mixed leaves 8