start

House made Focaccia *(2p)* **9**

Marinated Olives GF **9**

Boomer Bay Oysters *(TAS)* GF
3pcs-**18**/ 6pcs-**36**/ 12pcs-**72**

Hot sauce with lemon or Ponzu

Baked Scallop Florentine *(TAS)* GF **28**

Onion cream, spinach, parmasen

Duck Liver Parfait GFO **28**

Port-soaked prunes, honey, sourdough

Dill Crusted Cured Ocean Trout *(TAS)* GF **26**

Horseraddish cream, fried capers

Zucchini Tartare GF/DF/V **24**

Deep fried jalapenos and home made potato chips

main

Linguini **42**

Tiger prawns(A), burnt chilli, garlic and parsley

Gnocchi **44**

Pan-fried Gnocchi, smoked pork hock

Market Fish *(TAS)* GF **50**

Black Opal Wagyu Rump *(300g)* GF **52**

Wagyu Rump steak, jus, maître d'hôtel butter or blue cheese butter

Warm marinated eggplant & Muhammara V/DF **36**

Cannalini beans, red onions, fresh herbs, sumac dressing

side

Fries **14**

Greens **14**

Mixed leaves **14**