



SET DINNER MENU

2 COURSES \$79 ~ 3 COURSES \$89
(FOR FRIDAY & SATURDAY NIGHTS ONLY)

HOUSE BREAD - Hunter Valley EVO, balsamic, confit garlic (complimentary)
OLIVES & Grissini \$11
OYSTERS - Natural - 6/\$30 12/\$56 Kilpatrick or Vietnamese dressing - 6/\$32 12/\$62

ENTRÉES

YELLOWFIN TUNA TATAKI
Citrus marinated carrot & fennel, beetroot, avocado & basil (gf) (dfo) (vo)
GOATS CHEESE & CARAMELISED ONION TART
Walnut, apple, goats curd, beetroot, balsamic
TEMPURA ZUCCHINI FLOWERS
Ricotta, feta, lemon, romesco sauce, olive crumb, rocket, parmesan
GRILLED AUSTRALIAN KING PRAWNS
Lemon, chilli & garlic butter, baby cos, fennel, cucumber (gf) (dfo)
CRISPY PORK BELLY
Prawn dumplings, szechuan, chilli, cucumber, shallots (df)

MAINS

MUSHROOM & GOATS CHEESE TORTELLINI
Spinach, watercress, parmesan crisp, truffled pecorino
SEAFOOD BISQUE
Market fish, prawns, squid, mussels, saffron, potato, tomato, fennel (gf)
CRISPY CONFIT DUCK LEG, CRANBERRY & DUCK SAUSAGE ROLL
Red cabbage, parsnip, pumpkin puree, red wine jus
CRISPY SKIN BARRAMUNDI FILLET
Lemon & anchovie cauliflower blossom, kipfler potato, green beans, caper & burnt butter sauce (gf) (dfo)
HARISSA ROAST LAMB RUMP
Charred kipfler potato, green olive & pistachio salsa, beetroot, labneh, preserved lemon (gf) (dfo)
SZECHUAN EGGPLANT
Cococnut rice, king brown mushroom, peanut, bok choy, corriander (gf) (dfo) (v)
BEEF FILLET & BRAISED CHEEK
Smoked garlic mashed potato, roast winter vegetables, spinach, horseradish, red wine jus (gf) (dfo) - (add \$10)

SIDES

CHIPS – roast garlic & chive aioli (df) - \$12
ROAST MISO CAULIFLOWER - shallot & furikake (gf) (df) (v) - \$14
SALAD - baby cos, cucumber, beetroot, fennel, tahini & yoghurt dressing (gf) (dfo) - \$14
STEAMED GREENS - seasonal greens, pistachio gremolata (gf) (df) - \$14

DESSERTS

ORANGE, CARDAMOM CREME BRÛLÉE
Coconut sorbet, pepper berry roast pineapple (gf)
DARK CHOCOLATE MOUSSE
Red wine pears, salted brown sugar & hazelnut meringue (gfo)
CITRUS & RICOTTA CHEESECAKE
Poached kumquats, blood orange sorbet, lemon balm (gfo)

gf – gluten free / df – dairy free / gfo – gluten free option / dfo – dairy free option / v - vegan / vo - vegan option
10% Sunday Surcharge - 15% Public Holiday Surcharge