



BOX OFFICE



CHEESE (to have with your wine...)

Housemade seeded & native herb focaccia, Chef's dip.	\$16
Triple cream brie encased in an Irish style wattleseed soda bread with accompaniments.	\$19
Rosemary & smoked native sea salt baked Camembert, cherry tomato, lightly pickled grapes, & house made, native herbs & seeded focaccia.	\$18
Grilled halloumi, dried fruit & pomegranate glaze, house-made seeded fruit loaf	\$16
"Saganaki" (kefalograviera cheese), honey poached apricots, lemon & sumac	\$18

OR START HERE

Caribbean style salt cod croquettes, jalapeno, corn & fingerlime aioli.	\$16
Duck filo cigar, beetroot & blood orange relish, apple tzatziki	\$19
Pepperberry & sea salt local calamari with black garlic aioli, garnished with smoked watermelon, baby fennel, & lime coriander dressing.	\$21
Baja snapper spring roll, housemade sweet chili, fingerlime & wasabi aioli.	\$19
Duck terrine, piccalilli vegetables, seeded focaccia, orange jam, caramelized carrot puree, blood orange beetroot relish.	\$19
Grilled octopus, potato salad, lime & red onion salsa, fingerlime dressing	\$21

US TOO

Crispy tofu, tomato & beans, wombok & pickled vegetable salad	\$18
Duo of pork belly (confit, Bourbon & apple barbequed), parsnip puree & charred apples, aniseed myrtle jus	\$22
Miso glazed roasted eggplant with a Thai inspired broccolini salad, pumpkin & cashew puree. Macadamia, cashew, sesame seed & crispy shallot crumble garnish.	\$24
Aniseed myrtle infused sweet potato, Middle Eastern style lentils, Persian fetta, coconut & cauliflower puree & savory granola	\$22
Coffee & pomegranate glazed duck breast salad, grilled pear, orange, mix-grain, beetroot & caramelized carrot puree cumin dressing	\$36

YOU AND I

Native herbs chimichurri roast - 350g chicken ballotine, with a village salad garnish sumac yogurt	\$34
Feature Fish or Seafood: Ask the waiting staff feature fish of the week..	\$TBC
From Bird Rock Farm - Trio of Beef 12 hour braised beef cheeks in wild thyme & red wine, Moroccan style couscous; BBQ smoked brisket, coleslaw, "Korean style" short rib, kimchi cucumber	\$56
Native herb & spice cured roasted pork rack, garden peas & smoked apple croquettes, sage jus.	\$50

ON THE SIDE

House cut native salt and vinegar chips & chipotle aioli.	\$16
Mix grain & spiced roasted cauliflower salad, grilled halloumi, aniseed myrtle & pomegranate dressing.	\$18
Iceberg salad, lightly pickled vegetables, Caesar dressing	\$16
Roasted heritage beetroot, baby fennel, orange, Manchego, cinnamon myrtle and cumin dressing goat curd	\$18
Broccolini, Asian glaze, chili saltbush, sesame seeds, & crispy shallot.	\$16

SOMETHIN' SWEET

Plum and date pudding, served with ice-cream & earl grey infused toffee sauce	\$16
Wattleseed & coffee brownie, berries, orange curd.	\$16
Macadamia & pineapple tart, fingerlime & coconut sorbet, strawberry gum infused rhubarb.	\$16
Trio Sorbet fingerlime & coconut, yellow kiwi & lemon aspen & Wild thyme mixed berries on a (GF) crumble	\$16

While we will endeavour to accommodate requests for meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.