



Bar Snacks

Fried cashews, burnt miso, lime, chilli \$8 # !

Onion rings, chipotle mayo \$8 *

Blanched edamame beans, pickled vegetables, cauliflower hummus \$8 # * !

Entrées

Seared scallops, roasted cauliflower hummus, bacon, cashew nuts \$16 # !

Honey and ginger glazed prawn cutlets, pea and wasabi risotto, fried shallots \$16 #

Char grilled chicken salad, avocado and lime puree, crushed macadamia nuts 100g/200g \$15/\$23 # !

Confit salmon fillet, corn panna cotta, black garlic, citrus emulsion \$16 #

Vegetable okonomiyaki, Japanese mayo, katsu sauce, karengo seaweed flakes \$15 *

Beef tataki, ponzu sauce, pickled vegetables, sesame seeds \$17 # !

Mains

Char grilled beef striploin, salted caramel onions, pommes puree, watercress salsa verde 180g/250g \$27/\$32 #

Sous vide lamb rump, pea puree, roasted carrot, fondant potato 160g/240g \$27/\$32 # !

Fish of the day, saffron braised fennel, roasted vine tomato, citrus beurre blanc 160g/240g \$25/\$30 #

Pork tocino, java rice, pickled vegetables, fried free range egg \$28 # !

Beetroot and tarragon risotto, pickled beetroot, lime crème fraiche \$25 # *

Chicken pappardelle, sautéed mushrooms and bacon, thyme and shallot cream sauce, parmesan \$25 #

Beef burger, handmade beef pattie, beetroot relish, lettuce, tomato, pickle, black garlic aioli \$22 #

Open steak (180g) sandwich, creamy mushrooms, sourdough, lettuce, tomato \$23 #

Sides \$6

French fries, salt and vinegar * !

Wedges and sour cream *

Green leaves, pickled vegetables # * !

Fresh seasonal vegetables # * !

Desserts \$12

Dark chocolate delice, raspberry gel, coffee syrup #

Chia and apple cider fritters, burnt butter caramel, vanilla ice cream

Selection of Duck Island ice-cream # * !

Tonka bean and coconut crème brulee, sesame tuille # *

Gluten Free on request * Vegetarian on request

! Dairy Free on request

