

kitchen.

first

chicken liver parfait, truffle oil, cornichons, turkish flatbread. [gfo]	16
warm garlic & orange marinated olives & chorizo, turkish flatbread. [gfo, vgo]	18
smoked butternut pumpkin hummus, fried oyster mushrooms, hazelnut dukkah. [gfo, vg]	14
charcoal grilled tiger prawns, whipped guacamole, pineapple salsa, corn chips. [gf]	17
half shell scallop, maple buttered corn cream, smoked chilli oil, crisp prosciutto. [2] [gf]	17
maple soy pork belly taco, miso aioli, roasted peanut, pickle red onion, fresh herb. [2] [gf, vgo]	14
chilli dusted fried chicken bowl, miso mayonaise, jalapeno relish, snow pea sprouts.	16
double cheeseburger sliders, american cheese, tomato relish, red onion, sweet pickles. [2]	16

second.

braised mushroom & lentil, potato pot pie, fried garlic pepita, fennel seed, turkish bread. [gfo, vg]	32
pan-fried koji salmon steak, chilli pork bisque risotto, lemon broccolini, mascarpone. [gf]	38
house polenta gnocchi, smoked butternut hummus, charred cauliflower, truffle pecorino. [vgo]	32
charcoal grilled chicken breast, roasted vegetable pearl cous cous, pan juice gravy. [gf]	35
dry-aged scotch fillet, raclette potato gratin, garlic butter oyster mushroom, miso jus. [gf]	38

third.

vanilla cheesecake, winter berries, pistachio floss, anzac biscuit.	12
sticky date pudding, salted butterscotch, baileys double cream.	12
avocado chocolate mousse, salted oreo maplecomb, strawberry coulis. [gfo, vg]	14

add

shoestring fries, chilli dust, miso aioli. [vg]	10
broccolini, green chilli pesto, toasted almonds, truffle pecorino. [gf, vgo]	18

[**gf**- gluten free, **gfo**- gluten free option, **vg**- vegan, **vgo**- vegan option]