

START HERE

Keep an eye out for (gf)-Gluten Free, (v)-Vegetarian, (p)-Pork and (n)-Nuts symbols in case you have any allergies

Seared Scallops	\$18
Cauliflower purée, pine nuts and curry oil (gf/n)	
Chilli Salt Squid	\$16
Garlic aioli and green leaves	
Gin Cured Ora King Salmon	\$18 🌱
With cucumber, horseradish and pickled mandarin (gf)	
Beetroot Terrine	\$17
Pickled beets, goat's curd, pecan crumbs and tarragon oil (gf/v/n)	
Mussels In Pale Ale	\$19 🌱
Roasted chicken fat aioli and toasted ciabatta	
Grilled King Prawns	\$19 🌱
Carrot, chermoula and pickled turmeric (gf)	
Lamb Shoulder Croquettes	\$17 🌱
Pomegranate and quinoa tabbouleh salad with yoghurt dressing	
Compressed Watermelon	\$14 🌱
Haloumi, pickled onion, black olive oil and greens (gf/v)	
Chicken Breast Salad	\$18
Spiced figs, parma ham, fetta and green leaves (gf)	
Oysters (6/12)	\$18/34 🌱
Shiraz vinaigrette or killers (gf)	

#RootedInNature 🌱

Our produce and cuisine is Rooted in Nature, featuring the finest of locally and ethically sourced ingredients

THE MAIN EVENT

Sometimes you just need something a little bigger to satisfy the soul and feed that hunger.

Garlic Brined Roast Chicken Breast	\$33
Seaweed potato gnocchi, miso, apple and radish	
Wagyu Oyster Blade	\$38 🌱
Textures of onion, mushrooms and shiraz jus (gf)	
Charred Ribeye	\$38 🌱
Pico de gallo, chimichurri and salted taro chips (gf)	
Crispy Skin Barramundi	\$32 🌱
Chorizo and chickpea cassoulet with lemon (gf)	
Pan Roasted Cod	\$34 🌱
Salt and vinegar mash, pistachio, rocket and parsley vichyssoise (gf/n)	
Soy Dusted NZ Ora King Salmon	\$33 🌱
Sweet corn ragout and confit daikon	
Garlic Chive Risotto	\$24
Charred onions with crème fraiche (gf/v)	
Char Grilled Carrots and Burnt Eggplant	\$26 🌱
Miso and walnut pesto (gf/v/n)	
Pan Roasted Lamb Loin	\$34 🌱
Kipfler potatoes, minted peas, fetta and lemon jus (gf)	
Seared Duck Breast	\$33
Cider braised lettuce, roasted carrots and blackberry gel (gf)	
Cloudy Bay Clams Spaghetti	\$26 🌱
Chilli, garlic and kale salsa	

SEAFOOD TOWER FOR 2

Featuring freshly cooked tropical lobster, Balmain bugs, battered reef fish, calamari, oysters, garlic king prawns, blue swimmer crab, green lip mussels, golden fries, garden leaves, served with cocktail sauce, chermoula and tartare dipping sauce

\$140



WHILE YOU WAIT

All our delicious food is made to order; so, go on order some bread to keep the stomach happy

Roasted Garlic Bread (v)	\$6
Baked Turkish Bread	\$8
With Pesto and Cheese (v/n)	
Charred Ciabatta	\$10
With roasted tomatoes, buffalo mozzarella (v)	

ADD SOME SIDES

French Fries	\$7
With aioli (v)	
Onion Rings	\$7
With smoked paprika dip (v)	
Buttery Mash Potatoes (gf/v)	\$7
Roasted Potatoes	\$7
In chicken fat and green beans (gf)	
Sautéed Green Vegetables (gf)	\$7
Pomegranate and Quinoa	\$7
Tabbouleh salad (v)	
Chef's Mixed Salad (gf/v)	\$7

SHOULD HAVE STARTED HERE

We should have warned you; our desserts are pretty amazing... hope you left some room

Pina Colada	\$15
Pineapple, coconut gelato and shortbread, Malibu cream	
Dark Chocolate Fondant	\$15
Roasted chocolate and hazelnut soil with espresso ice cream (n)	
Vanilla Cheese Cake	\$15
Blackberry gel and blood orange sorbet (gf/n)	
Lemon and Almond Financier	\$15
Pistachio and strawberry sorbet (n)	
Banana Parfait Popsicle	\$15
Pretzel crunch, thyme custard with crème fraiche	
Chocolate Delice	\$15
Caramelised white cacao, amaretto biscuit and yoghurt gelato (n)	
Cheese Selection	\$19.5
Lavosh, crackers and quince	
Ice Creams and Sorbets (gf)	\$9