



## **A LA CARTE MENU**

An infusion of Australian flavours, we pride ourselves on sourcing the freshest ingredients & working closely with local suppliers.



## Bites

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Australian olives in chilli, garlic & rosemary marinade	9
Artisan selection of air dried cured meats with seeded mustard & house made pickles	22
Beef tartar with sour cream and jalapenos	16

## Small Plates

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Kingfish Crudo with kohlrabi, radish salad, sour cream and lemon dressing	24
Queensland spanner crab & lemongrass butternut pumpkin soup with brioche	19
Heirloom beetroot salad with Woodside goats curd, grapefruit and beetroot leaves	18

## Large Plates

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Hawkesbury NSW honey glazed duck breast with heirloom carrot and roasted almonds	42
Con Bay pan-roasted barramundi filet with shitake mushrooms, snake beans and ginger broth	39
350g pasture fed Tasmanian black Angus rib-eye cutlet with confit garlic, herb butter and red wine jus	46
Beef tenderloin and braised oxtail, with seasonal mushrooms, roasted onion and English spinach	39
Cowra NSW slow-cooked lamb rump with goats curd, parsnip, broccolini and saltbush	40
House-made pumpkin ricotta agnolotti with toasted chestnuts, sage and hazelnuts	35

## Desserts

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Dark chocolate mousse with Dulce de Leche cream, fresh raspberry, and raspberry sorbet	14
Pineapple coconut meringue topped with vanilla poached pineapple and sesame short crust	12
Australian artisan cheese selection with poached fruit and lavosh	12

## Sides

Seasonal garden lettuce and fresh herb salad with yoghurt dressing	13
Roasted potatoes with rosemary & garlic	12
Shoestring fries with sea salt	14
Oven-baked squash with whipped sour cream and pumpkin seeds	12