



A LA CARTE MENU

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



Bites

Australian olives in chilli, garlic & rosemary marinade	9
Artisan selection of air dried cured meats with seeded mustard & house made pickles	22
Raw Yellowfin tuna with salsa macha, fresh cucumber & avocado	16

Small Plates

Beef tartare with tarragon emulsion, parmesan crisp, pickled cucumber & fresh herbs	22
Grilled swordfish with Alto olive oil, tomato salsa, red onion & capers	25
Hawkesbury NSW duck rillettes with shaved fennel salad & peach and seeded mustard chutney	19
Market tomatoes & fresh mozzarella cheese with toasted pine nuts & balsamic dressing	21
Seared scallops with stuffed zucchini flowers, rouille sauce & roasted tomato dressing	21

Large Plates

Pan roasted snapper with diamond clams, green asparagus, coastal herbs & kombu butter sauce	44
Free range chicken breast and confit leg, broad beans, green peas & celeriac	38
Wagyu beef rump , chard leek, black garlic, woodland sorrel and potato gratin	46
King prawn linguini with char grilled red pepper and tomato sauce, fresh basil and chilli	41
Slow cooked Cowra NSW lamb rump with ricotta, broccolini, parsnip and saltbush	38



To Share

Slow roasted lamb shoulder topped with chimi churi sauce, green peas, cooked onion and garden herb salad 89

Sides

Creamy parmesan polenta with lemon thyme butter and pine nuts 13

Garden lettuce with sherry vinegar and shaved radish 12

Green beans with sherry vinegar and blue cheese dressing 14

Shoestring fries with flaky sea salt 13



Dessert

Zokoko chocolate mousse with salted caramel and praline ice cream 16

Pistachio sponge with strawberry cream, white chocolate mascarpone cream and strawberry sorbet 15

Australian artisan cheese selection with poached fruit and lavosh 19

Peach tart with vanilla cream, toasted almonds and honey ice cream 16