

Entrée

- Brasserie bread Sourdough, pepe saya cultured butter 10
- Pork belly ragout arancini, pecorino, salsa verde 24
- Flathead taco, green goddess slaw, siracha mayo, guacamole 12 each
- Salt and pepper squid, cashew hummus, cucumber, turmeric yoghurt, chilli oil 26
- Smoked salmon, fennel, avocado, apple, red raddish,
beetroot blood orange dressing 26
- Grilled haloumi, fresh figs, ginger plum honey, pistachio 24

Main Course

- Prawn fettuccini, tomato basil cream, saffron fennel pangrattato 36
- Panfried barramundi, cauliflower puree, asparagus, macadamia,
lemon vinagirette 40
- Ricotta gnocchi, pumpkin crème, truffle mushroom, spinach, pecorino 36
- Braised lamb shoulder, freekah, beetroot, feta, pinenuts, pomegranate
harissa yoghurt 40
- Duck breast, sweet potato, chargrilled spring onion, goats cheese, hazelnuts,
golden raisin, date vincotto 40

SIDES

- Shoestring Fries and Aioli 10
- Sweet potato fries, siracha mayo 12
- Rocket, parmesan, apple, walnut salad, green goddess dressing 14

