

DINING

ENTREE

Te Matuku oyster, textures of Beefsteak tomato, half dozen	36
Trevally crudo, crème fraiche, dill, charcoal vinegar	21
Gravity albacore, citrus, preserved lemon, cucumber	22
Endive salad, citrus, ricotta salata, roasted nuts	20
Heirloom tomato gazpacho, Lot 8 olive oil, garden herbs	19

MAIN

Cacio e pepe, spaghetti	18/28
Market seafood, white wine, tomato, squid ink fettuccine	38
Steamed Leigh snapper, corn, yellow capsicum, roasted peppers, pistachio	42
Zucchini tart, onion conserve, confit garlic, summer herbs	29
Black Angus Scotch fillet, roasted roots, taleggio, upland cress	49
Dry aged Pekin duck breast, carrot, cherry, pomegranate	42

SIDE

Sweet stemmed broccolini, parmesan	13
Fries, spicy ketchup, blue cheese aioli	12
Josper grilled cauliflower, summer herb pesto	16

DESSERT

Passion fruit pavlova, strawberries, whipped cream, curd	13
Fennel sorbet, Crème fraiche, Ora King salmon roe, roasted white chocolate	15
Milk chocolate marquise, strawberry ice cream, dark chocolate caramel	16
Little River Wildfire Brie, blueberry, honeycomb, house made brioche	15