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## ENTREE

|                                                             |    |
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| sydney rock bistro size oysters(A) (6), spicy thai dressing | 30 |
| seared scallops(l), pork jowl, xo sauce                     | 25 |
| grilled octopus(A), orange and olive salad, chorizo sauce   | 25 |
| tuna(A) poke, yuzu, coriander, sesame, crispy wontons       | 25 |
| eggplant fingers, crispy noodle salad, sticky dressing      | 22 |
| grilled asparagus, preserved lemon emulsion, pangrattato    | 22 |

## MAIN

|                                                               |    |
|---------------------------------------------------------------|----|
| lamb backstrap, caponata, red wine jus, mash                  | 44 |
| confit duck maryland, pomme puree, red cabbage                | 42 |
| beef cheek, ginger, marmalade, cauliflower mash               | 44 |
| fish of the day(A), kipflers, and caper, lemon parsley butter | 42 |
| semolina gnocchi, olives, capers, eggplant, parmesan          | 36 |

## SIDES

|                                                |    |
|------------------------------------------------|----|
| fried kipfler potatoes, rosemary, aioli        | 14 |
| dutch carrots, harissa butter, dukkah          | 14 |
| rocket salad, apples, fennel, walnuts          | 14 |
| broccolini, toasted coconut, almonds, currants | 14 |

## DESSERT

|                                                   |    |
|---------------------------------------------------|----|
| summer berry pudding, chantilly cream             | 18 |
| vanilla crème brulee                              | 18 |
| chocolate marquise, poached pear, coffee praline  | 18 |
| yoghurt and honey panna cotta, poached quince     | 18 |
| king island blue brie, fig jam, walnuts, crostini | 18 |