

Starter

Heartwood greens

\$13

Lettuce, shaved vegetables. goats cheese and toasted hazelnuts. Green goddess or vinaigrette

Brussel sprouts

\$16

Crispy fried, balsamic vinegar and toasted pistachio

Fortune fries

\$16

Chickpea fritters with chipole mayo

We miss you Hawaii

\$17

Albacore tuna poke, avocado, house chili oil, soya, prawn & lava cracker

Chowder

\$17

Collection of west coast fish and shellfish, tomato & fennel broth, served with garlic baugette

Dinner menu

Share seafood

Shrimp dumplings

\$15

Crispy shrimp dumplings, bang bang sweet chili sauce and scallions

Oysters

\$33

One dozen select oysters, citrus and mignonette

Crab cakes

\$17

Crab cakes with pickled red onion and spiced aioli

Mussels

\$18

Steamed mussels with green thai coconut sauce

Main

Mushroom risotto

\$27

Wild mushroom risotto, island goats cheese, shaved parmesan cheese

Halibut

\$34

Roasted halibut with wild mushroom rissoto, seasonal vegegetables

Big trouble in little china

\$34

24 hr braised beef shortrib, ginger hoi sin BBQ sauce, seasonal vegetable and sweet potato pave

Salmon wellington

S35

Wild salmon & mushrooms wrapped in puff pastry pickled mustard seed, seasonal vegetables

Scallops

\$34

Seared scallops, creamy root vegetable - bacon succotash

Pasta Feature

\$29

Daily feature, inspired globally, sourced loccally

Steak & Fries

\$34

8 ounce flat iron steak, mushrooms, hand cut fries and greens

Chicken curry

\$27

Coconut chicken curry, toasted coconut, basmati rice and mango chutney