

EAT

WARM BREAD whipped smoked butter (v)	8
HALOUMI hazelnut dukkah honey pomegranate radicchio (v) (gf)	18
CROQUETTES cauliflower leeks gruyere mustard aioli (v)	14
SPRING ROLL BBQ duck char sui pork fragrant herbs shiitake chilli caramel (df)	16
RILLETTE pulled pork guindillas cornichons apple gel toast	16
CHICKEN karaage style roasted sesame green shallots yuzu kosho mayo (df) (gf)	18
GNOCCHI pumpkin hazelnuts beurre noisette sage parmesan (v)	20 30
HERVEY BAY ½ SHELL SCALLOPS Gorgonzola Dolce orange gastrique (gf)	20
CALAMARI quick fried seasoned flour wasabi mayo lime (df) (gf)	18
CORAL COAST BARRAMUNDI artichoke Parmesan cream baby kipflers sorrel (gf)	36
PORK BELLY whipped potato fragrant red cabbage apple cider gel glaze	35
DUCK LEG Parmesan + truffled white polenta portobello + champignons orange jam (gf)	35
KILCOY EYE FILLET Paris mash candied pearl onion mustard cream glaze (gf)	40
HOT CHIPS sea salt truffle aioli (v) (gf)	9
JAP PUMPKIN hazelnut dukkah tahini + cumin yoghurt (v) (gf)	10.5
WHIPPED POTATO truffle oil crisp fried onions (v) (gf)	10.5
GREEN BEANS confit roasted garlic shaved grana (v) (gf)	10.5
CHEESE 50gm toast, falwasser crackers, dried apple, quince + accompaniments	
CHARLESTON JERSEY BRIE SA cow's milk rich + complex mushroom overtones	15
GORGONZOLA DOLCE ITA cow's milk super creamy light piquancy	15
CLOTH CHEDDAR Bay of Fires, TAS cow's milk sharp + rounded slightly salty	15
CREME BRULEE toffee crust vanilla bean ice cream	14
CHEESECAKE toblerone + praline soil raspberry meringue	14
AFFOGATO vanilla bean ice cream espresso shot frangelico liqueur	16