

# EAT

<b>WARM BREAD</b>   whipped smoked butter (v)	8
<b>HALOUMI</b>   hazelnut dukkah   honey   pomegranate   radicchio (v) (gf)	18
<b>CROQUETTES</b>   cauliflower   leeks   gruyere   mustard   aioli (v)	16
<b>SPRING ROLL</b>   BBQ duck   char sui pork   fragrant herbs   shiitake   chilli caramel (df)	16
<b>CHICKEN</b>   karaage style   roasted sesame   green shallots   yuzu kosho mayo (df) (gf)	18
<b>GNOCCHI</b>   pumpkin   hazelnuts   beurre noisette   sage   parmesan (v)	20 30
<b>HERVEY BAY ½ SHELL SCALLOPS</b>   Gorgonzola Dolce   orange gastrique (gf)	20
<b>CALAMARI</b>   quick fried   seasoned flour   wasabi mayo   lime (df) (gf)	18
<b>CORAL COAST BARRAMUNDI</b>   artichoke   Parmesan cream   baby kipflers   sorrel (gf)	36
<b>PORK BELLY</b>   whipped potato   fragrant red cabbage   apple cider gel   glaze	35
<b>DUCK LEG</b>   Parmesan + truffled white polenta   portobello + champignons   orange jam (gf)	35
<b>STEAK FRITES</b>   black angus sirloin   grain fed   dijon mustard   shoestring fries   glaze	38
<b>KILCOY EYE FILLET</b>   Paris mash   candied pearl onion   mustard cream   glaze (gf)	40
<b>HOT CHIPS</b>   sea salt   truffle aioli (v) (gf)	9
<b>JAP PUMPKIN</b>   hazelnut dukkah   tahini + cumin yoghurt (v) (gf)	10.5
<b>WHIPPED POTATO</b>   truffle oil   crisp fried onions (v) (gf)	10.5
<b>GREEN BEANS</b>   confit roasted garlic   shaved grana (v) (gf)	10.5
<b>CHEESE 50gm</b>   toast, falwasser crackers, dried apple, quince + accompaniments	
<b>CHARLESTON JERSEY BRIE</b>   SA   cow's milk   rich + complex   mushroom overtones	15
<b>GORGONZOLA DOLCE</b>   ITA   cow's milk   super creamy   light piquancy	15
<b>CLOTH CHEDDAR</b>   Bay of Fires, TAS   cow's milk   sharp + rounded   slightly salty	15
<b>CREME BRULEE</b>   toffee crust   vanilla bean ice cream	14
<b>CHEESECAKE</b>   toblerone + praline soil   raspberry   meringue	14
<b>AFFOGATO</b>   vanilla bean ice cream   espresso shot   frangelico liqueur	16