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## DINNER PLATES

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**House Made Pretzels**  
maple butter

**Fried Baby Aubergine (v)**  
black curry, coriander relish

**Ramen Organic Egg**  
wagyu beef, uni, crispy garlic, chives

**Fire Roasted Eggplant (v)**  
pearl barley 'risotto', sesame leaf,  
aged parmesan

**Vine Ripened Tomatoes**  
cherrystone clams, radish

**Fried Squid**  
lobster butter, charred corn, green oil

**Charred Pork**  
presa cut, garlic butter, burnt carrot

**Charred Octopus**  
dried mango, red pepper miso,  
Italian lardo di colonnata

**Chili King Crab**  
prawn crackers

**Truffled Chicken Wing**  
porcini salt, truffle crème fraiche

**Steak Tartare**  
gravy bread, baikal caviar

**BBQ Tri Tip Burnt Ends**  
chipotle coffee rub, brown onion,  
green sauce

**Scallop Tartare**  
avocado aioli, white radish,  
curry almond granola

**Cured Beef Carpaccio**  
pickled mushroom, truffle crème fraiche,  
rosemary ponzu

**Baby Gem Leaves (v)**  
pickle relish, fresh dill,  
herb oil, shallot

**Duck Fat Aged Foie Gras Terrine**  
szechuan peppercorn, peach lavender  
jam, toasted sourdough

**Grilled Red Carabinero**  
xo mayo, prawn head oil, chives

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## LARGE

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**Black Truffle & Wild Mushroom Agnolotti**  
roasted chicken dashi, chestnut

**Australian Wagyu Sirloin**  
gochujang bbq sauce, crispy shallot

**Roasted & Fried Monkfish**  
curry salt, ocean persillade, coconut

**Sautéed Wild Mushrooms (v)**  
beer bread, weisse sauce

**Spanner Crab Linguine**  
chili, garlic, soft herbs,  
sea urchin, bottarga

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## DESSERT

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**Jerusalem Artichoke**  
dill, fennel pollen, local organic honey

**Brown Butter Cake**  
caramel almond parfait, beetroot,  
rosemary

**Tofu Panna Cotta**  
seasonal berries

**Aerated White Chocolate**  
tangerine ice cream, meringue

