

Entrées

Freshly shucked oysters
Red wine and shallot dressing 5.5 ea.

Three oysters 16

Six oysters 27

Twelve oysters 49

🍷 Taittinger Cuvée Prestige, Reims, France

Pickled ham terrine

Foie-gras mousse, fresh peas, tarragon emulsion (gf) 26

🍷 Taittinger Cuvée Prestige, Reims, France

Scallop ceviche

Green apple granita, pickled kohlrabi, pink peppercorn,
lemon gel (df, gf) 25

🍷 Oyster Bay Rosé, Marlborough, New Zealand

Ricotta dumplings

Heirloom tomato consommé, shredded radicchio, spring onion essence (v) 25

🍷 EsseNZe Sauvignon Blanc, Marlborough, New Zealand

Smoked salmon roulade

Spanner crab, avruga caviar, avocado purée, lemon, chive (gf) 26

🍷 La Manufacture Chablis Chardonnay, France

New season asparagus

Whipped goats curd, salmon caviar, savoury granola (gf, n) 24

🍷 Domaine Pichot Coteau de la Biche Vouvray Sec, Chenin Blanc
Loire Valley, France

Home smoked duck

Plum wine gel, wasabi dressing, olive oil powder, snow pea,
puffed rice, buckwheat, coriander (gf) 26

🍷 Mount Macleod Pinot Noir, Gippsland, Vic

Sides

Fried new season potatoes, rosemary butter (v, gf) 11

Baby tomato salad, creamed feta dressing (v, gf) 10

Creamed spinach, nutmeg, garlic (v, gf) 10

Caramelised broccoli, homemade sweet chilli (v, gf) 10

Mixed leaf salad, fresh lemon dressing (v, gf) 9

Mains

* Chef's Grill *

Our signature char-grilled 400g Tasmanian grass fed
rib eye steak selected by Chef Martin Horsley, is served with
field mushrooms and peppercorn sauce

🍷 Antiquarian Barossa Shiraz, Barossa Valley, SA
62pp

Roasted corn-fed chicken

Poached morels, wilted spinach, mushroom purée,
buttered asparagus, brioche thyme crumble 40

🍷 Louis Jadot Saint-Véran Chardonnay, Burgundy, France

Confit pork belly

Green olive, prunes, armagnac relish, wild spinach purée,
confit pork bon-bon, charred broccoli 41

🍷 Vinoque Art Martin Vineyard Sangiovese, Yarra Valley, Vic

Garden pea and asparagus risotto

Fried free range egg, baby zucchini flower,
extra virgin olive oil, espelette pepper (gf, v) 34

🍷 Montrose Chardonnay, Mudgee, NSW

Roasted heirloom cauliflower and bell peppers

Chimichurri, whipped feta, mixed nuts, pomegranate (v, gf, n) 38

🍷 Mount Macleod Pinot Noir, Gippsland, Vic

Seafood platter (for two)

Langoustine, Moreton Bay Bugs, river water prawns, half shelled scallops,
blue swimmer crab, freshly shucked oysters 165

🍷 Little Vespa Pinot Grigio, King Valley, Vic

Slow cooked lamb

Roasted celery, carrot cream, glazed lamb sweetbreads, dukkah,
broken raspberry and sorrel dressing (gf, n) 43

🍷 Barossa Valley Estate Grenache, Syrah, Mourvedre Barossa Valley, SA

Seared Cone Bay barramundi

Chorizo, calamari, scallop, sea vegetables, lemon gel, ocean foam (gf) 42

🍷 La Manufacture Chablis Chardonnay, France

Slow cooked lamb shoulder (for two)

Rosemary jus, summer vegetables (gf) 90

🍷 Reschke Bull Trader Shiraz, Coonawarra, SA