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Entrée

Marinated green + wild olives, pine nuts, hummus, EVOO, clay baked pumpkin + ricotta brioche	17
Oxtail dumplings, soy broth, pickles	19
Gnocchi, wild mushroom cream, tarragon, Autumn mushrooms	20
Marinated Dunsborough octopus, Nduja sauce, fennel, pickled cucumber	22
Sichuan pepper calamari, Malaysian chilli sauce	20
Townsville scallops, ocean pesto, blistered tomatoes	22
Lamb loin, Jerusalem artichoke, peas, corn, pomegranate, kale	24

Mains

Parsnip + caramelised onion tortellini, chestnut veloute, pine nut beurre noisette, Compte	33
Prawn + calamari strozzapreti, vine tomatoes, garlic, chilli, spring onion, peas, pecorino	35
Local Barramundi- <i>grilled or battered with fries</i> , asparagus + crispy Brussel sprouts on Ebuta feta	36
Indonesian fried chicken, Nasi goreng, herbs, JAM kecap manis	34
Duck breast, beans, roasted stone fruit, fennel, Ximenez + cherry sauce	40
Western Plains pork cutlet, feta + thyme ravioli, fennel, jus	37
250gm Eye fillet, potato rosti, confit beetroot, local goats curd, radish, spiced textures	40

Dishes to Share

Smoked lamb noisette, whipped potato, pine nut + golden raisins, saffron pears, beans, mint verde	39pp
700g Rib on the bone, fries, salad of gem lettuce + cannellini bean, salsa, mustard	44pp

Sides \$8.5

Tempura broccoli, spicy chilli sauce
Heirloom beets + tomato, local goats curd, radish, spiced textures
Roasted QLD Blue pumpkin, seeded crumble, labneh, sage
Creamy mash
Fries with aioli



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Tasting Menu

Amuse Bouche

Oxtail dumplings, soy broth, pickles
Piper-Heidsieck Champagne, Reims, FR

First Entrée

Parsnip + caramelised onion tortellini, chestnut veloute, pine nut beurre noisette, Compte
2019 Montalto 'Pennon Hill' Chardonnay, Mornington Peninsula, VIC

Second Entrée

Marinated Dunsborough octopus, Nduja sauce, fennel, pickled cucumber
2020, Ô de Rosé, Languedoc, FR

Main

Lamb loin, Jerusalem artichoke, peas, corn, pomegranate, kale
2017, Eden Road Syrah, Canberra, ACT

Dessert

Fallen Log- Mocha fudge + chocolate log, almond cream, blueberry curd
Valdespino 'El Candado' Pedro Ximenez Sherry

Five Course Tasting Menu 85

With French Champagne & matching wines listed 125