



BITES

freshly shucked oyster with finger limes	4.5
organic sourdough, cultured butter	6
native olives	7

ENTREES

chicken soup, ginger & tumeric broth, mushroom, turnip, silverbeet, orso	15
ceviche, citrus, lime, avocado, crème fraiche, jalapeno	21
sticky lamb ribs, harissa, spiced yoghurt, dukkah	21
grilled baby octopus, romesco, preserved lemon, chilli, garlic	17

MAINS

halloumi stuffed eggplant, spiced sweet potato puree, puffed barley	26
pappardelle, squash, mushroom, kale, chestnuts, feta, butter sage sauce	24
market fish of the day	32
fishermans stew, shellfish, prawns, fish, chickpeas, bouillabaisse	34
pork loin chop, grilled cabbage, spiced squash puree, pickled rhubarb	32
lamb shoulder, beetroot puree, spring vegetable salad	32

SIDES

seasonal local greens, garlic, chilli, breadcrumbs	9
roasted brussel sprouts, yoghurt, chestnuts	10
fried kipflers, herb salt	10

DESSERTS

house churned ice cream (ask your waiter for todays flavours)	8
halloumi donuts, jam, vanilla anglaise	12
fruit curd tart, meringue, lemon tea tree & ginger ice cream	14
rocky road, chocolate pudding, marshmallow, biscuit, nuts, salted caramel ice cream	15
two cheeses, quince paste, crackers	18