

## STARTERS

toasted ciabatta loaf, local olive oil, apple balsamic, binnorie dairy fetta and house dukkah 14

warmed mixed olives and roasted spiced nuts 12 gf df

szechuan spiced chicken wings with pepper caramel roasted peanuts and fresh coriander 16 gf  
df

## ENTREES – \$27

oyster selection gf df

natural, fresh lemon  
mignonette, fine diced eschalots, sherry vinegar, cracked pepper  
nahm jim dressing, crispy onion, chives

soft shell crab with singapore chilli sauce gf df

scallops with coconut, peanut, coriander, nahm jim, master stock caramel, salmon pearls gf df

seared yellow fin tuna, horseradish aioli, fresh wasabi, puffed wild rice gf df

panseared breast and confit leg of quail, miso caramel, pomegranate, walnut, watercress salad gf

## MAINS – \$42

whole crisp snapper, tomato, chickpea curry, roast coconut herb salad gf df

grilled blue eye cod, king prawns, baby clams, roast spring onions, crustacean bisque gf df

seared pork fillet, roast pear, crushed chats, kale, maple dijon glaze gf

beef tenderloin, king brown mushroom puree, pickled asian mushrooms, black garlic gf

new england lamb rack, roast beetroot, quinoa, macadamia, beetroot greens gf df

## SIDES

house-made chips, aioli 8 gf df

lovedale greenbeans, toasted garlic butter, almonds 14 gf

TO FINISH - \$14

steamed date and ginger pudding, caramel, oat crumble, maple syrup mascarpone

chili spiced chocolate tart, dried raspberries, hazelnut ice cream

tapioca, kaffir lime, fresh coconut, fig and palm sugar caramel gf df

maffra cloth-aged cheddar, lavosh, olive tapenade, in-house quince preserve

TO SIP

espresso coffee 5

flat white, capuccino, latte, long black, macchiato

assorted teas 4.5

earl grey, english breakfast, peppermint, lemongrass and ginger, fresh mint