

KITCHEN MENU

LET US FEED YOU MENU

CHEF'S CHOICE OF 3 COURSES WITH SIDES TO SHARE
(MIN 2 PEOPLE)

65 P/P

STARTERS

CHARCUTERIE BOARD

PREMIUM CURED MEATS, CAPER BERRIES, WHITE ANCHOVIES, AND SOUR DOUGH

30

KINGFISH SASHIMI

FINGER LIME CAVIAR, APPLE, CELERY, POMEGRANATE ON BURNT SOURDOUGH (3)

18

GOATS CHEVRE CIGARS

ASHED AIOLI (3)

14

DUCK LIVER PARFAIT

CLARIFIED BUTTER & HOUSE MADE LAVOSH

18

CYPRIAN PORK SAUSAGES

HOUSE MADE (3)

14

BEEF CARPACCIO

19

FRIED HALOUMI

PICKLED WATERMELON RIND, CHILLI JAM

18

SALADS

CHICKEN QUINOA SALAD

SOUS-VIDE CHICKEN BREAST, CRANBERRY, NUTS & SEEDS AND HERBS

22

SMOKED OCEAN TROUT

WHITE CABBAGE, BLUEBERRY AND BUTTERMILK DRESSING

25

SPICE FRIED BABY OCTOPUS

CARAMELISED CAULIFLOWER, SULTANAS, ALMOND SKORDALIA AND CRISPY HERBS

25

PASTA

HANDMADE RICOTTA GNOCCHI

HEIRLOOM TOMATOES, WALNUTS, GOLDEN RAISINS, FRIED SAGE, PARMESAN WAFER

25

HOUSE-MADE LINGUINE

BLUE SWIMMER CRAB, CHILLI, WHITE WINE AND TOMATO

34

FETTUCINE CARBONARA

BACON CRUMB AND 62-DEGREE EGG

25

RISOTTO

BLACK RICE, BABY BEETROOT AND CRESS, BEETROOT CRISPS, WHIPPED GOATS CURD

25

MAINS

SOUS VIDE BARRAMUNDI

BURNT CARROT PUREE, VER JUS GEL AND CRUSTACEAN SOIL

29

BERKSHIRE PORK BELLY

CHICKEN FAT BABY CORN, RHUBARB JELLY, APPLE JUS

28

BRICK COOKED CAJUN CHICKEN

GRILLED LIME, GREEN PAPAYA, AND MANGO

28

HAY VALLEY LAMB BACK STRAP

WATERCRESS, PICKLED RASPBERRIES

30

250G COORONG ANGUS BEEF SIRLOIN

BONE MARROW CARROTS, SWEET POTATO PUREE, GRILLED RED WOMBOK AND JUS

38

LAST

CHEESE PLATE

30

BURGERS

WAGYU BURGER

BRIOCHE, CHEESE, AIOLI, COS LETTUCE, HOUSE MADE RELISH AND ZUCCHINI PICKLES, CHIPS

19.5

SOFT SHELL CRAB BURGER

CHILLI AND MANGO SALAD, KEWPIE MAYONNAISE, CHIPS

22.5

SIDES

FRISEE, WITLOF, SHAVED RADISH SALAD, FRENCH DRESSING

8

CHIPS

9

EDIBLE STONES WITH BLACK AIOLI (4)

10

CARAMELISED CAULIFLOWER WITH LEMON, PARSLEY, AND TAHINI YOGHURT

10

