

KITCHEN MENU

STARTERS

CHARCUTERIE BOARD 30

A SELECTION OF HOUSE MADE ACCOMPANIMENTS WITH PREMIUM CURED MEATS

½ DOZEN FRESHLY SHUCKED PACIFIC OYSTERS 18

SERVED WITH SHALLOT VINAIGRETTE CAVIAR

BEETROOT MILLEFUILLE 20

BEAUTIFULLY LAYERED STACK OF BEETROOT JELLY, GOATS CURD, LAVOSH AND HAZELNUT VINAIGRETTE

ORANGE GLAZED PORK BELLY 21

12 HOUR CONFIT PORK BELLY COATED IN A STICKY ORANGE GLAZE WITH APPLE PUREE, PORK CRACKLE, BONITO FLAKES, GRILLED CHORIZO AND RADICCHIO

FISH TACO 19

BEER BATTERED WHITING, AVOCADO, TOMATO, CUCUMBER, DILL, MINT, CORIANDER AND A CITRUS DRESSING.

SA SEARED YELLOWFIN TUNA 21

WITH RED SORGHUM, HOUSE SPROUTED LENTILS, WASABI LEAVES, PICKLED GINGER AND WHIPPED LEMON OIL

FREE RANGE BRESAOLA 16

WITH PICKLED GREEN TOMATOES AND COMPRESSED RICOTTA

CHARGRILLED TENDERISED OCTOPUS 18

WITH CARAMELISED BACON LARDONS, HEIRLOOM TOMATOES, CHILLI, WHITE BEANS AND HOUSE-MADE CHIVE OIL

SALADS

SMOKED OCEAN TROUT JEWELLED RICE 25

WITH SPICED RICE, RED CURRANTS, TOASTED ALMONDS, DEHYDRATED OLIVES AND CUMIN VINAIGRETTE SERVED WITH A 62DEGREE EGG AND CUCUMBER AND MIXED HERB SALAD

GRILLED CHICKEN TENDERLOIN 24

WITH SOBA NOODLES, MIXED LEAVES, BABY ROMA TOMATOES, CAPSICUM, JALAPEÑOS, AVOCADO, CHILLI, ONION FLAKES AND PUFFED BLACK RICE

SIDES

BITTER LEAF SALAD 10

RADICCHIO, BLACK CABBAGE, SHAVED FENNEL, ORANGE SEGMENTS, GREEN OLIVES AND WHITE BALSAMIC DRESSING

TRIPLE COOKED CHIPS WITH AIOLI 10

POLENTA CHIPS WITH ESPELETTE AIOLI 12

PASTA - PASTA IS HANDMADE AT PUBLIC

PORCINI MUSHROOM RISOTTO 25

TOPPED WITH CARAMELISED FORREST MUSHROOMS AND CRISP HERBS

SA CALAMARI SPAGHETTI 27

PAN-FRIED WITH FRESH CHILLI AND TOSSED THROUGH DILL, ROSEMARY AND LEMON

BLUE SWIMMER CRAB AND MORETON BAY BUG RAVIOLI 34

WITH A SILKY DASHI EMULSION

PANCETTA LINGUINE 25

GARDEN FRESH PEAS, SHAVED PECORINO AND MINT SERVED WITH A 62DEG EGG

ZUCCHINI FLOWER PAPPARDELLE 25

SAUTÉED IN BEURRE NOISETTE WITH SHELLLED BERLOTTI BEANS AND FINISHED WITH TARRAGON AND PECORINO

GNOCCHI RAGU 25

POTATO GNOCCHI IN A RICH BEEF CHEEK AND ROOT VEGETABLE RAGU

MAINS

FISH & CHIPS 27

BEER BATTERED WHITING WITH LEMON, TRIPLE COOKED HAND CUT CHIPS AND TARTARE SAUCE

CRISPY SKIN ATLANTIC SALMON 30

WITH THINLY SHAVED FENNEL, ORANGE, SPRING ONIONS AND BLACK PEPPER SALAD FINISHED IN A CITRUS BEURRE BLANC

SA LAMB BACKSTRAP 27

COOKED MEDIUM-RARE WITH A SILKY EGGPLANT PUREE, CHARRED PENCIL LEEKS, ORANGE GLAZED BABY CARROTS, CRISPY CAPERS, SALT BUSH AND JUS

CHICKEN COTTALETTAS 26

PARMESAN AND THYME CRUMB PAN FRIED UNTIL PERFECTLY GOLDEN SERVED WITH A ROCKET, PARMESAN, RADICCHIO, RAISIN AND GRILLED PEACH SALAD

BURGERS - SERVED WITH TRIPLE COOKED CHIPS

WAGYU BURGER 19.5

ON A BRIOCHE BUN WITH HOUSE-MADE RELISH, ZUCCHINI PICKLES, AIOLI AND PROVOLONE CHEESE

ORANGE GLAZED CONFIT PORK BURGER 19.5

KEWPIE MAYO AND ASIAN SLAW ON A BRIOCHE BUN

DESSERT

CARDAMOM PANNACOTTA 16

CARDAMOM INFUSED PANNA-COTTA WITH KAFFIR LIME CRUMBLE, CARAMELISED PINEAPPLE AND CANDIED LIME ZEST

CHEESE PLATE 30

