

- Oysters - Moonlight Kisses from Bateman's Bay 4.5
 Bread, anchovy butter and shallots 7
 French onion soup, croutons and Comté 12
 Grilled broccoli, Jerusalem artichoke and sage oil 12
 Grilled leeks, vinaigrette, hazelnuts, chopped egg and land cress 14
 Hapuka ceviche, coriander, ruby grapefruit and coconut 17
 Chargrilled octopus, salsa 18
 Wood-roasted Clarence River prawns with chorizo and lemon 28
 House-smoked Tassie ocean trout, fromage frais, watermelon radish and capers 12
 Ham hock croquettes, burnt pineapple, jalapeño 13
- Duck rillettes - with kumquat and pickled beetroot 14
 Chorizo from Navarro with red mizuna, almonds, pickled shallots 14
 Truffle salami, black radish and Manchego 16
- Baked Comté with kipflers and heirloom carrots 16
 Diavoletti - Smoked mozzarella and ghost chilli pickle 16
 D'Auvergne blue, fresh figs and mustard cress 15
 Secret des Lys, beetroot crisps, candied walnuts 19
- Wood-grilled pumpkin, Jerusalem artichoke, brussels sprouts, Autumn mushroom sauce 24
 Hapuka, ricotta gnocchi, snow peas and cima de rapa 35
 Cedar-baked ocean trout from Strahan with beetroot, creme fraiche and horseradish 29
 Half free-range chicken, tatsoi and our bbq sauce 27
 300gm Pyrenees pork chop, smoked apple and madeira sauce 29
 260gm Southdown lamb loin chop, torched tomato, parsley, mint and red onion 31
 250gm grass-fed Eye fillet, with rainbow chard and Autumn mushroom sauce 42
 320gm John Dee Scotch fillet (150 day grain-fed, marble score 3) with grilled zucchini and peppercorn sauce 42
 800gm Gippsland grass-fed Rib eye for two - caramelised shallots, frites and béarnaise 84
- Frites / Grilled pumpkin and goat's curd / Bitter leaf salad / Kipfler potatoes / Rainbow chard with almonds 8.5

