

Gluten Free Menu

Entrée

Gluten free bread, house churned butter with sea salt 3.30

Japanese pancake, Iberico Jamón, BBQ sauce and bonito

North West squid and chorizo, grilled cucumber, chilli and soft herb salad

Cider braised pork cheek, celeriac puree, fried oyster and samphire

24 each

Main Course

Hot smoked ocean trout, fennel and nashi apple coleslaw, hollandaise 39

Steamed snapper, cherry tomato, coriander broth and grilled okra 43

Duck breast, duck leg hash, poached quince and vincotto reduction 39

Organic chicken breast, chestnut dumplings, sautéed porcini mushrooms 39

Lamb cutlet, roast vegetable hummus and melted pecorino 39

Beef City Black Angus fillet 220gm 43

Wagyu sirloin grade 4+ 220gm 48

Steaks served with baked kipfler potatoes, chimichurri and braised rib jus

Sides to share 12 each

Charred cos salad, smoked buffalo mozzarella

Broccoli, bagna cauda sauce

Hand cut wedges, roast onion cream

Vegetarian Menu

Fennel and nashi apple coleslaw with hollandaise

Spring onion and cabbage Japanese pancake with BBQ sauce

Mushroom Shanghai dumpling with truffled sautéed cabbage

Pumpkin and feta croquette with pickled kohlrabi, soft egg aioli

Roast vegetable hummus with charred broccoli, melted pecorino

Chestnut dumplings with porcini mushrooms, hazelnut brown butter

Thyme and caramelised onion risotto with lemon mascarpone

21 entree size or 36 main course size

Sides to share 12 each

Charred cos salad, smoked buffalo mozzarella

Hand cut wedges, roast onion cream

Broccoli, bagna cauda sauce

Desserts

Pistachio cigars with raspberry sorbet rose pashmak (vegan)

Quince and custard tart, lemon mascarpone and white chocolate

Maple banana parfait, peanut brittle and fried banana beignet

S'mores - toasted marshmallow, chocolate ganache, cookie dough ice cream

Yuzu posset, Madeleine cake, young coconut and meringue

Warm chocolate fondant cake with raspberry sorbet (GF)