





DINNER MENU



Entrée


Local cow's milk Burrata \$26 
Green zebra tomaatoes | ruby grapefruit | truffle balsamic | pistachio granola


Citrus cured kingfish \$35 
Nori | yuzu vinaigrette | melon | cilantro
Hand cut Darling River kangaroo tartar \$32 
Ponzu | lime aioli | quail egg mi-cuit | shiso

Main

Summer vegetable risotto \$36 
Piquillo peppers | pepe saya mascarpone | kale chips | macadamia crumble


Cone Bay barramundi "au citron" \$42  
Braised fennel | pickled red onions | confit lemon | citrus glaze


Corn fed chicken breast \$42 
Tasmanian mustard mousseline | mizuna | apricots | elderflower sauce

Slow cooked Mirrool creek lamb shoulder "confit" \$46 
Seaweed butter basted carrots | radish | topinambur | nasturtium







Dessert






Citrus degustation \$21
Kaffir lime curd & sorbet | Yuzu sponge | white chocolate mousse

"4 Grand Crus Chocolate" \$21 
Hazelnut pain de genes | opaline | caramel chocolate sorbet

Apricot & rosemary cheesecake \$21 
Apricot compote | almond frangipane | almond milk ice cream

Sides \$10

French fries 
Heirloom tomato salad | arugula | balsamic | olives 
Romaine lettuce hearts | toasted sunflower seeds | mustard & citrus dressing 
Sautéed forest mushrooms | parsley | confit garlic 
Stir fried broccolini | sesame & lemon 
Dutch cream pomme purée 

 Vegetarian  Gluten free  Sustainable seafood  Dairy free  Signature dish

10% surcharge applies on public holidays