

Entrée

Hiramsa King Fish 24
Radish Carpaccio, Nasturtium & Tigers' Milk

Fromage De Chevre 22
Goats' Mousse, Asparagus, Walnut Cracker, Granny Smith & Raspberry Beurre Noisette

Polos Maaluwa 20
Spiced Crispy Jackfruit, Tomato Kasundi, Lotus Root & Coconut Labneh

Skull Island Prawns 26
Petit Nicoise, Dried Olive & Aioli

Sanchoi Bao 18
Forestry Mushroom, Puffed Wild Rice & Fresh Kimchi

Mains

Saltbush Crusted Chicken Supreme 37
Charred Chilli Corn Salad, Corn Puree, Caper Berries & Truffle Jus

Roaring Forties Lamb Loin 42
Harissa Spiced Lamb Backstrap with Goats' Cheese, Fig & Juniper Berry Sauce

Eye Fillet 44
Sous-vied (4hr) Rare Eye Fillet with Japanese Pancake, Miso Nori Butter & Ramen Jus

Eggplant Moussaka Baked Filo 32
Nasturtium Pesto, Heirloom Tomato, Mozzarella & Basil

Oraking Salmon 39
Green Peas, Fennel, Feta Salad, Thai Fragrant Coconut Broth & Nasturtium Oil

Cacio e Pepe 33
Lemon Thyme Pappadelle, Summer Greens, Chilli, Garlic Butter, Shaved Pecorino

Sides

Jalapeno Mac & Cheese 12

Beer Battered Bad Boys Chips with Chimichurri Mayo 12

Wok Tossed Greens with Citrus Soy Dressing 14

Celeriac Remoulade, Manchego & Toasted Hazelnuts 14

Desserts & Fromage

Kensington Parfait 18
Caramalised White Chocolate, Pistachio Puree, Raspberry Soil & Sorrel

Chocolate Torte 18
Lavender Glaze, Chocolate Wafer & Blood Orange Sorbet

Moonah Ice Cream Sandwich 17
Sesame Parfait, Brioche French Toast, Raspberry Gelee & Vanilla Milk Puree

Vanilla Panna Cotta 15
Vanilla Panna Cotta, Applewood Smoked Pineapple, Mango Strawberry Compote

Deux Boat Shed Cheeses 24
Fruit Paste, Lavosh, Apricots, Spiced Nuts & Green Apples