

Season Early Bird Special

Enjoy a Three course meal for \$49 with a glass of house wine
when ordered before 630pm (EDST)

\$59 per person after 630pm

Conditions apply



Baked Ham Hock Croquette

Young pea & black truffle consommé, whipped fetta, leek ash

Textures of Tomato

Smoked Onion soubise, olive soil, puffed grains, house made ricotta (V, GF)

Ink Gin & Tonic Salmon

Cucumber gel, nasturtium, squid ink glass, roe (GF)

Twice Cooked Free Range Pork Belly

Vanilla braised red cabbage, tamarind glaze, bok choy, crackle (GF, DF)

Organic Chicken Ballantine

Charred eggplant & black garlic puree, asparagus tips, bacon crumb (GF)

Wild Mushroom Risotto

White pepper broth, shaved asparagus, porcini powder (V, GF)

Sticky Date

Date sponge, butterscotch ice cream, walnut crumble, yuzu caramel

Rhubarb Crumble

Yoghurt pave, olive oil crumb, rhubarb sorbet

Seasonal Sorbet Selection (GF, DF)

DRINK... TUES - SAT 17:00 – LATE. DINE... TUES - SAT 18:00 – LATE

For Dinner Reservations please call 02 6674 7766

15% Public holiday surcharge applies

*Processing fee applies to MasterCard, Visa, AMEX & Diners payments

