
SHARED

Marinated Olives

Olives, chilli, citrus, herbs

\$8

Bread

Fresh bread, black olive oil,
whipped butter

\$7

Baked Brie

Toasted bread, cranberries

\$16

STARTERS

Pork Belly

Braised Cabbage, apple puree,
pickled shallots

\$16

Mushrooms and Squash Velouté

squash, truffle oil, parsnip crisp

\$15

Smoked salmon

Radish, lemon cream, roasted
potato

\$17

Mussels & Bread

Garlic, shallots, white wine

\$18

Beet and Goat Cheese Tart

Whipped goat cheese, beets,
pickled shallots

\$16

Prawns

Spinnich velouté, pickled radish

\$16

MAINS

Seabass

Cauliflower, cauliflower purée,
mushrooms, bacon sauce

\$42

Beef Tenderloin

Zucchini, confit potato, chimichurri,
tomatoes

\$50

Sablefish

Grilled fennel, squash, beurre
blanc

\$40

Duck Breast

Parsnip puree, carrots, bok
choi

\$42

Salmon

Peas, pomme puree,
spinach

\$38

Saddle of Lamb

Beets, mint salsa, broccoli

\$45

DESSERTS

Chocolate Delice

Caramelized white chocolate,
almonds, espresso gel

\$15

Lemon Pavlova

Mascarpone, poached lemon, lemon
gel

\$15

Brown Sugar Tart

Coffee Mousse

\$15