



summer menu

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| fresh focaccia & butter | 5pp |
| barbeque butterflied prawn, fermented chilli butter, caviar | 12ea |
| cured amberjack, blueberry, fermented kohlrabi, dashi, shiso | 21 |
| heirloom tomato tarte fine, green olive, buttermilk curd, basil | 19 |
| barbeque kangaroo, miso, macadamia, saltbush, fermented chilli oil | 21 |
| fazzoletti, asparagus, snow peas, roast onion cream, parmesan | 36 |
| barbeque lamb leg, merguez, beetroot, davidson plum, white onion | 42 |
| rankin cod, barbeque kai lan, crab farce, whey, tobiko | 44 |
| fresh mozzarella caprese salad, tomato, basil, balsamic | 17 |
| garden salad, mixed leaf, cucumber | 12 |
| root vegetable shokupan, warmed wash rind cheese, davidson plum honey | 16 |
| kombu basque cheesecake, vanilla, poached nannup peaches | 16 |
| rum baba for 2, rum & szechuan syrup, chocolate mousse, crème fraîche | 26 |