



Bread

freshly baked, olive oil, dukka 3.5 p/p

entrees and mains

hand made gnocchi, sautéed with roast garlic puree, zucchini, pine nuts, spinach e18.9 /m27.9

premium local sydney rock oysters, shucked to order, fleur de sel vinaigrette 2.9 each

black truffle, wild mushroom and asparagus risotto e17.5 / m26.5

steak tartare, wonton basket, quail eggs, e23.50

golden plains pork belly, double cooked, pan seared sea scallops, cauliflower gratin, jerusalum artichoke sauce e22.9 / m32.5

pot stickers- prawn and sea scallop dumplings, fresh herbs, five spice beurre noisette e19.9 /m28.9

roast chicken breast, butternut and sage tortellini, cavolo nero, muscatels, lemon beurre noisette m31.5

fish 'n' chips, pan fried market fish, pont neuf potatoes, sauce gribiche, salad m29.9

pan roasted market fish, hand made gnocchi sautéed with mushrooms & leek, pancetta, pea puree 36.9

crisp confit of duck, soubise, kumera puree, pickled baby beetroot, sugar snaps m37.9

grilled msa grange beef fillet, potato gratin, mushroom ragout, steamed greens m38.9

sides- all 8.9

fried broccoli tossed in sea salt and lemon

rocket, roast pumpkin, pine nut & fetta salad

hand cut potato wedges, rosemary, sea salt

desserts – all 14.0

textures of chocolate

banana honey & nutmeg creme brulee, honeycomb, vanilla bean ice cream rolled in almonds

vanilla & orange syrup cake, mandarin sorbet, lychee jelly, orange blossom meringue

buche d' affinois (French brie),house made lavosh, crustini, pear & muscatel relish

all prices include 10% GST, additional per person charge of \$3.00 on Sunday & \$4.00 on public holidays