



PLEASE NOTE – THIS IS A SAMPLE MENU

OUR MENUS CHANGE ON A WEEKLY BASIS DUE TO SEASONAL VARIATIONS/ MARKET AVAILABILITY

Lunch Menu | 11.45am til 3pm

\$60 Three Course Lunch Special | Your choice of any Starter, Main + Dessert

Lunch Special = \$5 extra for Wagyu Rump + Pasta | \$10 extra for Oysters |

Starters

½ Doz Jim Wild natural oysters local finger lime lemon (6) *	32
Stracciatella Nan’s tomato relish grilled housemade focaccia (v)	22
Local kingfish sashimi smoked mayo black vinegar dressing shallots *	20
Local kingfish ceviche BBQ corn avocado chilli lime dressing wonton *	20
Master stock pork belly pickled cucumber chilli caramel Asian herbs	20

Mains

BBQ local market fish miso glazed eggplant potato puree *	38
Housemade pasta Spanner crab Jervis Bay mussels tomato bisque basil	40
Confit duck leg french style lentils cotechino sausage jus *	36
Herb crumb lamb (med) celeriac puree braised greens mustard	38
Wagyu beef rump (m/r) polenta chips mushroom sauce *	40

Dessert + Cheese

Vanilla pannacotta macerated strawberries mint granita *	14
Whipped vanilla custard caramelised white chocolate raspberry *	14
Sticky date pudding toffee sauce peanut praline vanilla bean ice-cream	14
Flourless chocolate cake chocolate ganache brownie ice-cream	15

Cheese for 2ppl: Two cheeses (below), lavosh & preserve:

<i>Fromage Triple Cream Tilba Vintage Cheddar Blue Goat Truffle Pecorino</i>	22
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Children (ages 3-12yrs)

Cheesy Pizza (tomato & cheese) Crispy Chicken & Chips Cheeseburger & Chips	14
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| Please notify your waiter of food allergies or dietary requirements when your order is taken |
Gluten Free * (or can be adjusted to be G.F) | Fully Licensed (No BYO) | 1% Credit Card/ Split Bills