

A La Carte

Oysters natural with fingerlime and mignonette	4ea
Thirlmere duck liver parfait with pickled green almonds, cognac jelly and brioche	24
Ricotta agnolotti with broad beans, lemon and parmesan	24
Roasted beetroot with black rice, purple mustard and dill	26
Raw Spencer Gulf kingfish with cucumber, wasabi and white soy	26
Grilled Skull Island prawns with roast tomato, macadamia and desert lime	28
Steamed Murray cod with almonds, brocolini and green garlic	28
Charcoal-grilled Paroo kangaroo with gai lan, tamarind and quandong	28



Roast Little Hill Farm chicken with celeriac, leeks and comte	38
Torello Rose veal tongue and sweetbreads with butternut pumpkin, radicchio and capers	38
Dry aged maremma duck with charred white asparagus, peas and shoots	42
Pan roast blue eye with saffron, diamond clam and zucchini	40
2GR 9+ wagyu rostbiff with mash, king brown and warrigal greens	48
Braised pork belly and grilled Moreton Bay bug with shiitake and garlic scapes	44
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Mash potato with hazelnuts and beurre noisette	12
Heirloom tomato with burrata and nasturtium	12
Crispy eggplant with togorashi and miso mayo	12
Steamed snake beans with buttermilk and almond dressing	12
Salad leaves with fennel and lemon vinaigrette	12