

*Choose from our a la carte menu or try one of the tasting menus
Five courses \$100 per person
Seven courses \$130 per person*

*Wine matching is available with both tasting menus
Five course wine match additional \$70 per person
Seven course wine match additional \$90 per person*

*We also have available 4 exclusive seats that look into our open plan kitchen.
Enjoy either our five course or seven course tasting menu served by our chefs
while you experience the heat and excitement of the kitchen.*

OYSTERS & SNACKS

Clair de Lune Oyster, Batemans Bay, NSW 5

Rusty Wire Oyster, Batemans Bay, NSW 5.5

Smoked eel, Kestrel potato, salmon caviar 2pcs 10

Whipped cod roe, bottarga, dulce 9

ENTRÉES

Jerusalem artichoke, young leeks, buttermilk 22

Scallop & crab tortellini, fennel, peas, shellfish emulsion 27

Veal sweetbreads, shiitake, celeriac & malt 26

King salmon, oysters, calamari, squid ink 28

MAINS

Heritage beetroot, grilled radicchio, macadamia 34

John Dory, cauliflower, smoked almond, vadouvan 38

Hapuka, broccoli, mussel emulsion, wakame 37

Western Plains pork, kohlrabi, lardo, pig's ear 39

Sher wagyu rump cap, intercostal, burnt carrot 47

SIDES

Hand cut chips, black salt 10

Black Venere rice, egg, coriander 10

Shaved cabbage salad, pecorino 10

DESSERTS

Yarra Valley Dairy black savourine, caramelised puff, burnt onion 18

White & dark chocolate, malt ice cream, salted caramel 18

Green apple, parsnip, cashew, riberry sherbet 18

Burnt orange, bay leaf, cumquat, pistachio ice cream 18

Coulommiers Camembert, lavosh, apple chutney 21