

AUTUMN 2021

OYSTERS, CHARDONNAY MIGNONETTE - 5EA

STEAMED SOY CUSTARD, SCHOOL PRAWNS, GINGER DRESSING - 9.5 EA

RED CURRY CORN FRITTERS, SWEET CHILLI, CUCUMBER - 4 EA

XO LOBSTER DONUT - 16.5 EA

PORK BELLY SANDO, BULLDOG SAUCE - 8 EA

SCALLOP CRUDO, TOMATO CONSOMME, KAFIR LIME, LARDO - 12

PICKLED MUSSELS, COD ROE, SALTED CHILLI, POTATO CRISP - 10

BUTTERED CABBAGE, MISO SOUR CREAM, NORI -16

BRAISED PINE MUSHROOMS, BONE MARROW - 24

SPANNER CRAB RAGU, MARINATED NORI, EGG NOODLES - 25

CHAR-GRILLED CUTTLEFISH, SAMBAL, SALTED EGG AIOLI, POTATO BREAD - 25

GOOLWA PIPPIES, PORK JOWL, BLACK PEPPER SAUCE - 28

DRY AGED DUCK, XO BRUSSEL SPROUTS - 34

VINTAGE RUMP CAP, CELERIAC, CARAMELISED ONION, BONE MARROW SAUCE- 35

DASHI BAKED RICE, PADRON PEPPERS, PICKLED GARLIC - 28

NEW SEASON FIGS, YOGHURT SORBET, ALMONDS - 15

MILK TEA PARFAIT, TAPIOCA PEARLS, STRAWBERRIES - 15

CHEESE - 15

LEAVE IT TO US!

CHEFS MENU- \$85

BEVERAGE MATCH- \$70

