

NOVEMBER 2021

OYSTERS, CHARDONNAY MIGNONETTE - 5.5 EA

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

RED CURRY CORN FRITTERS, SWEET CHILLI, CUCUMBER - 5 EA

PORK BELLY SANDO, BULLDOG SAUCE - 8 EA

PICKLED SPRING BAY MUSSELS, COD ROE, CRISPS - 10

ABROLHOS ISLAND SCALLOP & MORCILLA SKEWER, GREEN ALMONDS - 15 EA

GLOBE ARTICHOKE, STRACCIATELLA, XO & SALMON CAVIAR - 25

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

CHILLI PIPPIES, GRILLED PORK JOWL - 28

DOUBLE BAKED GRUYERE SOUFFLE. BROAD BEANS - 20

WAGYU RUMP CAP, ASPARAGUS & JERUSALEM ARTICHOKE - 42

GRILLED TURBOT, BROAD BEAN RAGU, WARRAGUL GREENS - 35

BAKED MUD CRAB CLAW, PORK BELLY, VERMICELLI NOODLES, SPRING ONION - 45

BAKED RICE, WHITE ASPARAGUS, BURNT AIOLI - 30

BUTTERED CABBAGE, MISO SOUR CREAM, WAKAME, BEURRE NOISETTE - 18

POACHED RHUBARB, BAY LEAF ICECREAM, HAZELNUTS - 15

JASMINE RICE PANNA COTTA, CITRUS SYRUP - 10

CHEESE OF THE DAY- 15

LEAVE IT TO US!

CHEFS MENU- \$85

BEVERAGE MATCH- \$70