

dinner entrees

crusty ciabatta, confit garlic	8
natural tasmanian oysters, pancetta vinaigrette	18/29
grilled cuttlefish and chorizo salad, roasted capsicum, mint leaves, potato wafers, blistered cherry tomatoes, pistou	17
shaved rare wagyu beef, kimchi, pickled cucumber, rice noodles, sesame soy	17
hot-smoked salmon, preserved lemon and fennel cheesecake, mirco herbs, blood orange vinaigrette	18
aubergine, pimento, yam and goats curd sformato, toasted hazelnuts, watercress puree	16
spanner crab and salmon cakes, green papaya-snow pea salad, chilled coconut lassi	18
egg fried calamari, chilli, lime and coriander syrup	16
warm confit duck, fresh fig and baby leaves, grilled basil nut polenta, burnt orange - pomegranate vincotto	17