



LUNCH

MAINS

Mushroom and gruyere arancini, truffle mayo 12

Freshly shucked Sydney rock oyster, lemon, mignonette 4 each

Gently smoked king trout salad, confit heirloom tomato,
kipfler potato, green beans, rocket 20

Beer battered flathead, fries, tartare and lemon 22

Free range chicken and herb terrine, sourdough, pickles, onion marmalade 16

Linguini of chicken ragu, Swiss brown mushrooms, spring peas, parsley, parmesan 22

Grilled local asparagus, baby cos, slow egg, bacon crisp, gruyere 18

SIDES

Pommes frites 8

Green beans, hazelnut & brown butter 12

Iceberg lettuce, rocket, radish, vinaigrette 8

SOMETHING SWEET

Amaretto crème brulée with hazelnut praline ice cream 16

Summer pavlova, citrus curd, chantilly, fruits 16

Affogato Choice of Bailey's, Kahlua or Frangelico liqueur, white chocolate biscotti 14

Selection of ice cream and sorbet (two scoops) 12