



\$75—2 Course

\$85—3 Course

House Bread w/ Butter

## ENTRÉE

6 Oysters—Kilpatrick DF GF

(12 Oysters—add \$25)

Seared Scallops, Cauliflower Puree, Burnt Caper Beurre Blanc, Shichimi Togarashi,  
Potato Crisp.

Duck Rilette on Crostini, Tomato Jam, Chilli, Cornichons DF

Tuna Sashimi, Ponzu Dressing, Pickled Ginger, Wakame, Japanese Mayo DF GFO

Chargrilled Hawkesbury River Squid, Shaved Fennel & Citrus Salad GF DF

Prawns in Crispy Egg Noodles, Cucumber & Shallot Salad, Chilli Lime Dressing DF

Potato Gnocchi with

Pesto Cream or Gorgonzola Sauce, Crispy Jamon GF

Charred Capsicum, Roasted Eggplant Stack, Tomato Butter, Goats Cheese,

Balsamic & Toasted Pinenuts GF

Prawn Hotpot, Tomato, Chilli Butter, Garlic, Basil, Coriander, Sourdough GFP

V- Vegetarian, VO- Vegan or Vegetarian Option, GF- Gluten Free, DF- Dairy Free, GFO-  
Option for Gluten Free, DFO- Option for Dairy free.

please discuss with the staff if you have dietary requirements



## MAINS

### SAMPLE MENU

Rack of Lamb, Kumara Mash, Broccolini, Candy Pecan, Mint Lamb Jus GF

Chicken Breast, Prosciutto, Brie & Sage Filling, Broccolini, Kumara Mash, Pan Juices GF

Singapore Chilli Whole King Prawns served with Bok Choy & Grilled Lemon

Rolled Pork Belly w/ Braised Fennel, Mash, Madeira & Mustard Seed Sauce GF

BBQ Pork Ribs, Smashed Potato, Sour Cream GF DFO

Pappardelle, Garlic Chilli Prawns & Truffle Butter

Chargrilled Beef Fillet, Prawns, Baby Spinach & Garlic Cream GF (add \$15)

Market Fish of the Day

Confit Lamb Shoulder. Roasted Mediterranean Vegetables, Gremolata, Tzatziki GF DFO

### SIDES \$12

Salad Leaves w/ House Dressing GF, DF, VO

Seasonal Greens w/ Herb Butter DFO, VO, GF

Chips w/ Aioli VO DF

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