

Four courses 115

WA Scallop en papillote

leek, squid ink fusilli, jamon butter

Koji crown roasted chicken

miso cabbage, smoked eel, shiitake

Hiramasa kingfish

cucumber, daikon, avocado

Apple glazed pork

pear, parsley, radish

Jerusalem artichoke agnolotti

hazelnut, burnt butter, sage

Miso Humpty Doo barramundi

ginger carrot, zucchini, wild rice

Beetroot tarte tatin

onion jam, Kris Lloyd buffalo curd, leek

Berkshire pork cutlet

romesco, brassica, morcilla

Slow cooked lamb rump

eggplant, freekeh, confit tomatoes

To share for two 14pp

Lil Joe's beef striploin

Paris mash, snake beans, horseradish

Walnut & chocolate brownie

espresso ice cream, mascarpone, frangelico

Lemon myrtle meringue

aniseed, wattle seed sablé, lemon curd

Honey & ricotta nitro

burnt butter genoise, apple, calvados

Beetroot cheesecake

raspberry sorbet, cocoa nibs

Merimbula oysters, red wine mignonette 5

Drinks list

Please ask your waiter for a tablet version of the wine list if you would prefer

