

Four courses 115 (120 from October)

snack & bread to start
four courses
petit four to finish

Steamed orange roughy

leek, fennel, lemon beurre blanc

Koji crown roasted chicken

miso cabbage, smoked eel, shiitake

Hiramasa kingfish

daikon, sake caramel, snake bean

Apple glazed pork tenderloin

pear, parsley, radish

Jerusalem artichoke agnolotti

hazelnut, burnt butter, sage

Miso Humpty Doo barramundi

ginger carrot, zucchini, wild rice

Beetroot tarte tatin

onion jam, buffalo curd, leek

Berkshire pork cutlet

romesco, brassica, morcilla

Slow cooked lamb rump

freekeh, confit tomatoes, eggplant

To share for two 14pp

Lil Joe's beef striploin

smoked potato, horseradish, mushroom xo jus

Lemon myrtle meringue

aniseed, wattle seed sable, lemon curd

Walnut & chocolate brownie

espresso ice cream, mascarpone, Frangelico

Mandarin sorbet

yoghurt mousse, burnt white chocolate

Beetroot cheesecake

raspberry sorbet, cocoa nibs, thyme

Merimbula oysters w red wine mignonette 5p

Drinks list

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

