

**Four courses 120**

**South coast snapper**

butter milk, pomegranate, asparagus

**Koji crown roasted chicken**

sweet corn, turnip, smoked eel

**Hiramasa kingfish**

rhubarb boshi, daikon, basil

**Soy ginger pork belly**

broccolini, king brown, pear

**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**

piperade, braised fennel, radish

**Cowra lamb rump**

skordalia, gem lettuce, white onion

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**To share for two 14pp**

**'Potoro' beef striploin**

cabbage, mushroom jus, burnt onion

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**Dark chocolate mousse**

banoffee, macadamia, miso caramel

**Finger lime pavlova**

basil mousse, yuzu ganache, passionfruit

**Mango sorbet**

yoghurt mousse, oats, burnt white chocolate

**Beetroot cheesecake**

raspberry sorbet, cocoa nibs, thyme

**Merimbula oysters with gin mignonette 8 each**



**Drinks list**

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