

## ENTRÉES

<b>Mint and Persian feta zucchini flower</b> Agrodolce, charcoal crumble <i>v</i>	<b>24.0</b>
<b>Australian spiced kangaroo skewer</b> Lemon and dill beetroot yoghurt, green oil purée <i>gf</i>	<b>24.0</b>
<b>Ancient grain salad</b> Lentil, quinoa, freekeh, toasted almond, currants, charred broccoli, honey-roasted baby carrot, pomegranate <i>df gf vgn</i>	<b>22.0</b>

## MAINS

<b>Zucchini linguine</b> Zucchini cream, fried zucchini chips, stracciatella, hazelnut <i>v</i>	<b>30.0</b>
<b>Blue cheese gnocchi</b> Amaretti crumble <i>v</i>	<b>30.0</b>
<b>Crisp skin barramundi</b> Sauce vierge, citrus butter emulsion	<b>36.0</b>
<b>Wagyu beef burger</b> Fontina, caramelised onion, pickled cucumber, truffle mayo, brioche bun	<b>28.0</b>
<b>300g porterhouse</b> Steak frites, bordelaise sauce	<b>40.0</b>
<b>Slow-cooked lamb shoulder</b> Charred eggplant, kale, tarator	<b>40.0</b>

### SIDES

<b>Herb mayo dressed cos leaves</b> Summer herbs <b>14.0</b>
<b>Chips</b> House chicken salt, dijonnaise <b>12.0</b>

### SWEETS

<b>Lemon tart</b> Meringue, summer berries <b>18.0</b>
<b>Pistachio semifreddo</b> chocolate crumb, mandarin <b>18.0</b>

### LITTLE ONES

<b>Gnocchi</b> Napoli sauce, basil and Parmesan <i>v</i> <b>18.0</b>
<b>Battered fish and chips</b> Salad and tartare <b>22.0</b>

*Items listed under this section are specially  
designed for younger guests under 12 years old.  
We appreciate your understanding in keeping  
these meals reserved for children.*

**v vegetarian – vgn vegan – gf gluten free – df dairy free**

Please note that dishes are subject to change due to seasonality and product availability.  
To maintain a quality dining experience, we request each guest orders a main meal during key service hours.  
Thank you for your understanding.