

Freshly shucked oyster - natural <u>or</u> w seaweed & apple cider mignonette	gf	5ea
Baked scallop, leek, squid ink and parmesan crumble, orange dressing		8ea
Salmon gravlax, beetroot, raspberry, harissa	gf	18/28
Pissaladiere, anchovies, black olives, caramelised onion on puff pastry		12
Beef tartare, confit egg yolk, cornichons, capers, bread	gfo	20/35
Grilled asparagus, black rice, spiced confit egg yolk, orange	v/gf	15/25
Bread w Isigny butter <u>or</u> first run olive oil	v/gfo	8
Parisian gnocchi, comte, black truffle	v	27
Coral Coast barramundi, caper berries, crouton, brown butter, lemon	gfo	28
Braised beef cheek in red wine jus, baby carrot, bacon crumb	gf	30
Confit duck leg, freekeh risotto, spring vegetables, jus		35
Eye fillet, roasted chat potato, leafy green salad, peppercorn jus	gf	40
French fries, parmesan herb salt	v/gf	8
Roasted chat potatoes in herb and garlic butter	v/gf	10
Leafy green salad, fried shallot, raspberry vinaigrette	v/gf	8
Green bean salad, walnuts, caper dressing	v/gf	12
Cheese, bread, nuts, house preserve	v/gfo	
Please see the board for our cheese selection		
- 1 for 12 / 2 for 22 / 3 for 30 / 4 for 38		
Creme brulee	v/gf	11
Warm chocolate mousse, poached pear, chocolate crisp	v/gfo	12
Affogato, vanilla gelato or chocolate sorbet with coffee	v/gf	9
- with frangelico		14

Menu subject to seasonal change. Groups of 8 guests and above must dine from a set menu.

7% Service Charge applies to tables of 10 guests and above. Bills may only be split evenly for up to 10 guests - thank you.