



FRESHLY SHUCKED OYSTER	4.5 EA
fennel granita / brined lemon	
MARINATED PORT LINCOLN SARDINE	15
cauliflower / almond / raisin / parsley	
VEAL CARPACCIO	16
tonnato mayonnaise / potato / parmesan	
HOUSE CURED OCEAN TROUT	17
avocado / orange / watercress	
SAUTEED DUCK LIVER	14
beetroot / puy lentil / bacon / frisee	
HOUSE SMOKED HAM HOCK TERRINE	16
horseradish / petite herbs salad	
GRILLED CUTTLIFISH	22
zucchini / celery / olive / chili	
SOUTHERN KING PRAWN	43
fruit de mer / fregola pasta / shellfish sauce	
BANNOCKBURN FREE RANGE CHICKEN	45
country style chicken sausage / asparagus / mushroom	
MILBROOK BERKSHIRE PORK LOIN	48
cabbage marmalade / kohlrabi / apple	
SALT BUSH LAMB SHOULDER	58
chickpea / apricot / yogurt / tabbouleh	
BROAD BEANS + PEAS	10
goat cheese / mint	
MIXED SALAD	7
french vinaigrette	
POMME DU JOUR	10
today's potato preparation	
SELECTION OF CHEESES	25
condiment / country bread	