



E N T R E E

BURRATA (V, GF)

Walnut, local honey & Newcastle greens

THE DUCKS

Duck liver parfait, quince & toasted brioche

CURED PETUNA OCEAN TROUT

Absinthe soaked grapes, fennel pollen & seaweed salad

FREMANTLE OCTOPUS

Davidson plum, koji & bugak

TEMPURA SKULL ISLAND TIGER PRAWNS

Nam jim dressing, ginger & sea succulents

M A I N

SQUID INK LINGUINE

Baby Hawkesbury calamari, roasted garlic & finger lime

HUMPTY DOO BARRAMUNDI

Tasmanian wasabi, blue mussels velouté & Geraldton wax

LAWSON LIONS MANE MUSHROOM KIEV (V)

Native accompaniments, Newcastle greens & roasted garlic butter

PASTURE RAISED ARCADIA CHICKEN

Macadamia cream, yuzu & elderflower

SLOW BRAISED WAGYU BRISKET (GF)

Black bean, cauliflower, coconut & kaffir lime

Sides \$14

Dutch cream hasselback potatoes

Buttered local greens with pink Murray River salt

Butter lettuce with classic vinaigrette dressing

D E S S E R T

BLUEBERRY GANACHE (V, GF)

Poorman's orange cake & walnuts

STICKY DAVIDSON PLUM PUDDING (V, GF)

Macadamia ice-cream, Blue Mountains honey & butterscotch

CHOCOLATE CRÉMEUX (V, GF)

Rich white chocolate & black sesame cream with confit strawberry

ARTISAN CHEESE (V)

With honeycomb, nuts & crackers

2 courses \$75 pp | 3 courses \$92 pp

(V) vegetarian, (GF) Gluten Free

Card payment surcharge 1.5% (3% American Express & Diners) | 15% surcharge on public holidays