

Assiette

Sydney Rock oysters with Vietnamese dressing and baby coriander

Three dollars each

Smoked salmon terrine with pickled cucumber and beetroot sorbet

Kingfish carpaccio with crab spring roll and a chilli and avocado vinaigrette

Braised duck leg with parsnip veloute, cured duck breast salad and crispy quail egg

Crispy skin chicken wings with seared scallops, mushroom duxelle and cepe cream

White asparagus barigoule with potato butter, poached egg and hazelnut vinaigrette

Nineteen dollars

Panfried snapper fillet with crispy tomato ravioli, squid, green olives and saffron aioli

Roasted barramundi with fricasee of shellfish and a ginger and lime beurre blanc

Lamb breast and cutlet with aubergine puree, caponata and basil hollandaise

Roasted fillet of veal with caramelised veal sweetbread, carrot beignet and thyme jus

Mushroom risotto with parmesan ice-cream and parmesan crisps

Twenty-nine dollars

Mixed leaves

Potato mash

Baby beans with confit shallots

Nine dollars

Crème brûlée with raspberry jelly, fresh berries and Pedro Ximenez ice cream

Mille feuille of passionfruit curd with lychee, mango and pineapple sorbets

Dark chocolate parfait with banana beignets and rum and raisin ice cream

Fifteen dollars

Not all ingredients are listed on the menu. Please advise us if you suffer from any allergies.