

fries + truffle oil / 6

house made woodstock flour sourdough, whipped beurre noisette / 2pp

toolunka creek mixed olives, marinated, warmed / 10

pacific oyster, champagne mignonette / 4.5ea

confit duck croquette, pumpkin sriracha aioli / 4ea

blue swimmer crab choux bomb, apple + celeriac remoulade / 4ea

chicken liver parfait, quince purée, grilled sourdough focaccia / 4ea

jamón, potato crisps, pickled chilli, gruyère / 16

pork + smoked duck terrine, apple + raisin chutney, sourdough crisps / 15

two cheeses, fruit, quince paste, crackers / 18

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grilled asparagus, parmesan mousse, pinenuts, quinoa, fermented honey / 23

king prawns, cavatelli pasta, nduja, prosciutto, peas, parsley, lemon / 24

fried chicken oysters, macadamia, bbq onion jam, broad beans, potato, fried garlic, spring onion dressing / 24

beef carpaccio, miatake mushrooms, walnuts, truffled mayo, shallot, watercress / 24

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parisienne gnocchi, pea purée, snow peas, zucchini, truffle pecorino, almond picada / 38

tasmanian scallops, fregola, leek, fioretto cauliflower, pistachio + oregano verde / 42

lamb rump, pumpkin, golden beetroot, carrot, pecan crumble, rosemary caramel / 42

black angus scotch fillet (250g), celeriac purée, oyster mushrooms, sauce dienne / 44

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cos leaves, seeded mustard mayo, pangrattato / 8

broccolini, hummus, spiced grains / 12

roasted chats, garlic + rosemary / 12

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valrhona chocolate mousse, beetroot macaron, hazelnut cream, cocoa paper, candied beetroot / 18

petite lemon madeleines, coconut vanilla yoghurt, lime curd / 16

affogato al caffè | gelatina caramel + walnut gelato, s&k classic muscat, fresh espresso / 18