

SMALL PLATES

- Toasted milk loaf & salted butter | \$7ea
- Grilled Abrolhos scallop, garden spinach & grapefruit | \$9ea
- Confit squid, tomato, toasted almond, green olive & harissa | \$21
- Seared kangaroo loin, sweet potato, crème fraîche & mustard | \$21
- Pistachio mortadella, Gruyère, pastry & golden syrup vinaigrette | \$16
- Roasted butternut pumpkin croquettes, black rice, garlic cream & pink pepper | \$16

LARGE PLATES

- Grilled red gurnard, potato & caramelised onion rosti, lemon & brown butter | \$52
- Pork cheek, cabbage, molasses & nashi pear | \$52
- Roasted duck breast, quince, fennel, red leaves and orange vinaigrette | \$56
- Wagyu beef rump cap, Jerusalem artichoke & green peppercorn | \$65
- Parisian gnocchi, hazelnut, shiitake & sage | \$34

SIDES

- Fries, rosemary, vinegar & Pecorino | \$16
- Garden radish salad, cucumber, ginger | \$16

DESSERTS

- White chocolate, black sesame, prunes & praline | \$18
- Blackberry & coconut parfait, honeycomb | \$18

CHEESE

- \$15 for 1 cheese selection | \$28 for 2 | \$39 for 3
- All cheese served with lavosh, seasonal condiments & Poachers honey*
- Woodside goat's curd
- Mortlake L'Artisan triple cream brie
- Mortlake L'Artisan Fermier