



### **SMALL PLATES**

Toasted milk loaf & salted butter | \$7ea

Poached scallop, garden spinach , grapefruit | \$21

Confit squid, tomato, toasted almond, green olive | \$21

Seared kangaroo loin, eggplant, red currant & wattleseed | \$19

Pistachio mortadella, Gruyère, pastry & golden syrup vinaigrette | \$16

Roasted pumpkin croquettes, garlic cream & pink pepper | \$16

### **LARGE PLATES**

Grilled red gurnard, potato rosti, lemon & brown butter | \$52

Byron Bay pork cutlet, jalapeño & broccoli pesto | \$52

Roasted duck breast, quince, fennel, radicchio | \$56

Wagyu beef rump cap, grilled leeks, peppercorn sauce | \$66

Parisian gnocchi, hazelnut, shiitake & sage | \$34

### **SIDES**

Fries, rosemary, vinegar & Pecorino | \$16

Garden radish salad, cucumber, ginger | \$16

### **DESSERTS**

Yoghurt & honey brulée, apple fudge & figs | \$18

White chocolate, black sesame, plums & praline | \$18

Mango & coconut parfait, honeycomb | \$18

### **CHEESE**

\$15 for 1 cheese selection | \$28 for 2 | \$38 for 3

All cheese served with lavosh, seasonal condiments & Poachers honey

Woodside goats curd

Woombye washed rind brie

Main Ridge dairy capony

Menu created by Executive Chef Adam Wilson