

# MODE

kitchen & bar

Summer 2018

## Bites

Marinated olives, orange & fennel seeds	8
Salt & pepper school prawns	10
Crispy polenta chips & chilli mayonnaise	12

## Oysters 5 ea

Freshly shucked Sydney Rock Oysters, Cabernet Sauvignon mignonette	
Russian Oscietra Caviar 10g tin, buckwheat blinis & condiments	89

## Starters

Fresh burrata, Japanese eggplant, tomatoes & basil	20
Wood-roasted zucchini flowers, buffalo ricotta, truffle & green peas	22
Hiramasa kingfish sashimi, saffron vinaigrette, macadamia & radishes	23
Grilled calamari salad, sweet corn, lemon, coriander & black olives	23
Duck & pork belly terrine, pickled cucumbers & pistachio	19
Rock melon, smoked straciatella & Berkshire prosciutto	20

## Pans

Green asparagus & morel mushrooms risotto	36
Flinders Island lamb shoulder, broccolini & saltbush	38
Tasmanian pepper crusted kangaroo loin, warrigal greens & beetroot	39

## Wood-fire oven

Catch of the day, green beans & lemon thyme salmoriglio	39
Glacier 51 Toothfish, cherry tomatoes, almond & caper leaves	44
Yamba king prawns, white beans, Espelette oil & curry leaves	44

## Grill

Duck breast, endive salad & roasted nectarine	39
Grass-fed Cape Grim beef medallions, red oak & harissa	45

Coorong Angus T-bone 1Kg 21-day aged S.A.	99
Grass-fed Black Angus Rib Eye 800g 6-week dry aged VIC	115

## Sides

11

Iceberg salad, seaweed & sesame
Baby cucumber & ox heart tomato
Sautéed Chinese broccoli, chilli & garlic
Hand-cut crispy rosemary potatoes
Rocket salad, balsamic & Grana Padano

## Cheese 12 for 1 / 18 for 2 / 24 for 3

Holy Goat "Brigid's" & truffle honey
Ossau-Iraty & chilli compote
Pyengana Cheddar & orange mustard
Jamberoo Mt. Blue & Chianti jam
Tete de Moine, apricot & oregano



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Head Chef: Francesco Mannelli