

## Dinner Menu

### charcuterie and cheese

**charcuterie board** 29  
salami morcon grand, mr. cannubi mortadella, quattro stelle beef bresaola, manchego, house pickles, sonoma rosemary olive oil focaccia

**cheese board** 27  
maffra matured cheddar, king river gold washed rind, riverine buffalo blue, dried fruits, quince paste, crispy breads

### small and large plates

**jasmine tea smoked aylesbury duck breast** 24 / 43  
fennel, nashi pear, orange, hazelnut, apple glaze

**wild caught blue fin tuna tartare** 26 / 44  
poached prawn, ponzu shoyu, cucumber, tapioca cracker

**harissa roasted cauliflower** 20 / 35  
house chimichurri, hummus, kale ✓

**potato & pea gnocchi** 23 / 36  
kale, edamame, corn, semi dried tomato, beetroot essence ✓

### extra's

**sonoma rosemary olive oil focaccia** 5pp  
pepe saya butter

**truffle fries** 10  
white truffle oil, parmesan

**grilled zucchini** 10  
baby corn, peas, chilli, lemon

**baby gem salad** 10  
radish, feta, preserved lemon dressing

### from the grill

all dishes accompanied with eggplant kasundi, broccolini, potato fondant, jus

**cape grim grass fed beef tenderloin** 48  
TAS, 200g

**southern prime beef striploin** 45  
NSW, 250g

**white pyrenees lamb backstrap** 45  
VIC, 200g

**riverina black angus beef cheek** 42  
NSW, 220g

**huon salmon** 39  
TAS, 180g

**game farm corn fed chicken saltimbocca** 39  
NSW, 200g

### sweets

**chocolate basque cheesecake** 16  
callebaut 54.5% dark chocolate, cream cheese, salted caramel popcorn, vanilla bean ice cream, berries

**rosemary panna cotta** 16  
st. david cultured buttermilk, poached strawberries, granny smith apple granita

**organic black rice pudding** 16  
coconut, rum roasted pineapple, cranberry, almond ✓