

organic hotdog w pico de gallo & halloumi	12ea
charred corn w togarashi cream <small>v, p, gf, s</small>	7ea
kingfish w cumquat & jalapeno <small>gf, df</small>	28
habanero steak tartare w prawn crackers <small>df, s</small>	28
wings w five spice, honey, lemon and sesame <small>df, gf, s, p</small>	26
fragrant crispy eggplant with sichuan chilli caramel <small>v, s, p</small>	28
spiced cauliflower salad w pomegranate & goat's curd <small>gf, p, v</small>	26
charred broccolini & tuscan kale w hazelnuts & stracciatella <small>v, p, gf, df, n</small>	28
beetroot cured salmon w pickles, blood orange & snow peas <small>df, gf</small>	44
potato gnocchi w local truffle, comte cream & jerusalem artichoke <small>v</small>	55
pumpkin & mascarpone tortellini, sage butter and hazelnuts <small>p, v, n</small>	38
tagliatelle w prawns, bisque, chilli & anchovy pangrattato <small>p, df</small>	40
duck & porcini ragu w sage, thyme & pecorino pepato <small>p</small>	40
crumbed pork cutlet, burnt butter, mash, parmesan <small>p</small>	50
black chicken w buttermilk coleslaw <small>gf, n</small>	46
french fries w kewpie <small>gf, df, v</small>	12
banoffee pie w pretzels <small>v, p</small>	20
strawberry cheesecake <small>p, s, gf, v</small>	20
caramel popcorn sundae <small>v, p, n</small>	20

\$100 tasting menu compulsory for groups 8 & above

all credit & debit cards incur a surcharge at the rate of your provider

weekend surcharge 10%

 @eightysixnorth

p pregnancy friendly v vegetarian gf gluten free n nuts s sesame df dairy free

