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KITCHEN & BAR

AUTUMN 2020

BAR / STARTERS

SOURDOUGH FOCACCIA + WHIPPED BUTTER + INFUSED EVOO (V)	8
MIXED FEDRA OLIVES + ORANGE + THYME (VG/GF)	11
MONSTER SPICED NUTS (V)	8
EDAMAME + SESAME + CHILLI SALT (VG/GF)	9
CROQUETTES - CARAMELISED ONION + GRUYERE + MAYO (V)	14
FURIKAKE DENGAKU - SPICED EGGPLANT + MISO + CHILLI (V)	14
FIORE DI BURRATA + STONE FRUIT + SPRING ONION + HAZELNUTS (V)	20
SPANNER CRAB + FINGER LIME AIOLI + TAPIOCA WAKAME CRACKER	28
BEETROOT SALAD - PICKLED YELLOWS + MUSTARD CRESS	17
3 CHEESE SELECTION - HONEYCOMB + CRACKERS (V)	35

SIDES

MONSTER CHIPS + CHILLI JAM (V)	11
MIXED LEAF SALAD - RADISH + POMEGRANATE (VG)	10
ROASTED PUMPKIN + PINK PEPPER + YOGHURT + PAPRIKA (V)	13
ROASTED POTATOES + CREME FRAICHE + CHIVES + SHALLOTS (V)	12
BROCCOLI + MISO + ALMOND (V)	12

KITCHEN

HIRAMASA SASHIMI - AIOLI + PICKLED CARROT + PONZU + SCUD	26
BLIINIS - YARRA VALLEY TROUT ROE + CREME FRAICHE	26
SPICED KOREAN TARTARE - PICKLED DAIKON + CRISPS	26
MISO GLAZED EGGPLANT - RADISH + WASABI LEAF + FURKAKE (V)	28
SAGE GNOCCHI - HEIRLOOM CARROTS + THYME + BURNT BUTTER (V)	28
TOMORROWS FISH OF THE DAY - CHECK IN WITH THE TEAM	36
RIVERINA PORTERHOUSE - PANKO CRUMB + JUS + FRITES + SALAD	35
DUCK BREAST + DUCK LEG CROQUETTE + PARSNIP + LENTIL	41

TASTING MENU

8 COURSES \$80 W MATCHING WINE \$130

KINGFISH SASHIMI	CHEF SELECTION
CARAMELISED ONION CROQUETTES	MAIN
FIORE DI BURATTA	SIDE
SPICED BOXGUM TARTARE	DESSERT
MISO GLAZED EGGPLANT	

SWEETS

TIRAMICHOUX - COFFEE MASCARPONE + VANILLA + CACAO NIB	8
DARK CHOCOLATE - CARDAMON + MANGO + PASSIONFRUIT	16
COCONUT PANNACOTTA - PEACH SORBET + RASPBERRY	14
PISTACHIO MADELEINES + ORANGE CURD	9
HOUSE MADE ICE CREAM (SCOOP)	5

ALL ITEMS AVAILABLE TAKE AWAY

15% SURCHARGE ON PUBLIC HOLIDAYS

(V) VEGETARIAN

(VG) VEGAN

(GF) GLUTEN FREE

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