

# Dinner

- House Made Bread** white miso butter, sea salt 5 each
- Whipped Smoked Cod** rye & milk crackers, bilberry dust 19
- Raw HIRAMASA King Fish** fermented tomato, watermelon radish 27
- Spring Vegetable tart** asparagus, broad beans, roasted lime emulsion 25
- Fish Collar** prawn bisque, black lime, chick pea leaf 24
- Grilled Scampi** finger lime vinaigrette, seaweed dust 48
- Green Gnocchi** fermented mushroom, mozzarella cream 24 / 33
- Swordfish** ruby grapefruits & edamame, black olive, turnip 38
- Borrowdale Pork Belly** caramelized pear, hawthorn berry gastric, tom berry 36
- Oakey Wagyu Flank MB 8-9**  
Mirin & capers, shshito peppers, caramelised onion 45
- Hasselback Potatoes** sour cream, yeast, burnt butter & soy sauce 15
- Crispy Brussel Sprouts** tamarind & truffle, Onsen egg, black edamame 21

## Dessert

- Black Sesame x Ricotta Cheese** white nectarine, fig leaf oil, apple 16
- Apple Tart** wattle seed, rosella hibiscus, sablé, apple mascarpone 17
- Persimmon Sorbet** white chocolate, dark chocolate, meringue 16

## Cheese

- Tintenbar **Triple Cream**, Byron bay, NSW 13
- Gorgonzola Dolce**, ITL 14
- Queso 12 months aged **Manchego**, La Mancha, ES 14
- Cheese board** house made lavash, grapes, 3 types of cheese 36

## Kids Menu

- Fish & Chips** 14
- Black Sesame Gnocchi** mushroom sauce, greens 22
- Wagyu Curry & Rice** fried onion 19
- Straight Cut Chips** aioli sauce 7

- Wattle seed Ice Cream** crumble 6

# Chef's Selection \$85pp

The menu subject to change on the fresh produces on the day

**House Made Bread x Shiro Miso Butter x Sea Salt**

**Whipped Smoked Cod x Scallop Pie** bilberry leaf

**Wagyu Tartare x witlof**, anchovy dust

**Raw HIRAMASA King Fish** fermented tomato, watermelon radish

**Spring Vegetable Tart** asparagus, broad bean, roasted lime emulsion

+ **Grilled Scampi** finger lime vinaigrette, seaweed dust **\$23**

**Swordfish** pink grapefruits & edamame, scallop emulsion

**Borrowdale Pork Belly** caramelized pear, hawthorn berry gastric, tom berry

**Black Sesame x Ricotta Cheese** white nectarine, fig leaf oil, apple

# Prix Fixe 3 Course \$75pp

You can choose one each of Entrée / Main / Dessert or Cheese from below

## Entrée

**Chicken & Pork Terrine** macadamia, herbs, pickled vegetables

**HIRAMASA King Fish Sashimi** fermented tomato, watermelon radish

**Spring Vegetable Tart** asparagus, broad bean, roasted lime emulsion

## Main

**Black Sesame Gnocchi** fermented mushroom, greens, burnt butter

**Hapuka** Genmai crumbs, pink grapefruits & edamame, scallop jus, fennel

**Borrowdale Pork Belly** caramelized pear, hawthorn berry gastric, tom berry

**Oaky Wagyu Flank MB8-9**

Mirin & capers, shishito peppers, caramelised onion **+\$10**

## Dessert or Cheese

**Black Sesame x Ricotta Cheese** white nectarine, fig leaf oil, apple

**Apple Tart** wattle seed, rosella hibiscus, salted sablé, apple mascarpone

**Custard Apple Ice Cream** white chocolate, dark chocolate, fig leaf

Tintenbar **Triple Cream**, Byron bay, NSW

**Gorgonzola Dolce**, ITL Queso 12 months aged

**Manchego**, La Mancha, ES

B.Y.O. Available Wine (Sun-Thu \$10/ Btl, Fri & Sa &18/Btl)

10% surcharge on public holiday