



set menu 75pp

house sourdough + garden treats

entree - choose one

local fish ceviche / corn / shallot / coriander / lime /
+ south coast rock oyster
(gf/df)

roasted eggplant / pomegranate / spiced dukkah /
mint / pedro ximenez
(gf/df/ve)

duck breast salad / persimmon / pickled mustard
seed / local leaves
(gf/df)

mains- choose one

local fish pan roasted / dahl / tamarind broth /
fragrant curry leaf oil
(gf/df)

salt roasted celecric / black garlic / white beans /
chickpeas / parsley sauce
(gf/df/ve)

coal grilled dry aged beef / tare / bok choy /
shichimi togarashi
(gf)

dessert - choose one

coconut rice pudding / spiced ice cream (gf)

2 cheese plate / seeded cracker / pear chutney (gf)

raw choc + peanut butter cheesecake / mandarin
sorbet (gf/df/ve)