

## Dinner menu

Starter | entree

GF **1/2 / 1 doz freshly shucked local rock oysters**, natural  
eshallot vinegar 22\44

GF **Rice & tapioca dusted baby squid**  
Szechuan pepper, paprika, lemon, aioli 18

GF **Grilled garlic prawns**  
spicy aioli, pepitas, caramelised walnuts 19.5

GF **Spicy tuna, king prawn, Morton bay bug tartar**  
flying fish roe, tortilla chips, coz lettuce 22

**Asian style pan-fried calves' liver**  
coriander, chilli, citrus soy 17

**House-made pumpkin tortellini**  
sage, pine nuts, burnt butter 18

Main

GF **Crispy skin salmon fillet**  
broccolini, asparagus, lemon butter, sauce vierge 36

GF **Grilled market fish of the day**  
blood orange, fennel, dill 43

**Chilli prawn spaghetti**  
white wine, garlic, chilli, cherry tomatoes 30

GF **Spring lamb backstrap**  
smashed pea, mint, fetta, pomegranate 34

GF **200g char-grilled eye fillet**  
duck fat roast potatoes, broccolini, house-made red wine jus 46

**Parmesan crusted veal cutlet**  
wild rocket, fresh tomatoes 40

## Sides

Mixed leaf garden salad	12
Salted chips	9
Steamed beans	12
Steamed broccoli	12