ENTRÉE

Freshly shucked Oysters with shallot dressing[#] **5 each**

Ancient grains with tomato, cucumber and kale, tomato kasundi and nasturtium flowers and leaves* **18**

Raw and roasted carrot and beetroot salad with Persian Fetta, organic shoots and sprouts, caraway and orange[+][#] **17**

Geoff's beef tartare, beetroot shoots and quail egg yolk, buttered soldiers **23**

Steamed chicken salad with Vietnamese slaw, fragrant herbs and nuoc cham dressing[#] **20**

Hiramasa kingfish sashimi with shaved fennel, edamame and finger lime caviar[#] **23**

Wild mushroom agnolotti, Mountain Pecorino[+] **25**

Wood-fire grilled scallops with roasted pork belly, tamarind and palm sugar dressing, spearmint[#] **26**

Salumi and Charcuterie Platter. Something smoked, something cured and all very cultured, our platter of artisan smallgoods, farmhouse terrine and pickles **36**

MAINS

Whole baby Barramundi with three taste sauce, saffron and almond rice[#] **38**

Asparagus, pea and broad bean risotto, watercress and hazelnut pesto[#]* **32**

Red duck curry, coconut roast legs in a rich red curry with fragrant herbs, crispy fried egg, sweet and sour sauce, coconut rice **42**

Veal Schnitzel, sourdough crumbs, pan-fried, with Italian slaw with Parmesan and lemon, mustard sauce **36**

WOOD FIRED GRILL MAINS

Baby back ribs, wood fire grilled then coconut braised, pink grapefruit and watercress salad with sumac **40**

Mixed grill; red wine and cracked pepper sausage, lamb cutlet, pork belly and fillet steak, lentil and celeriac, garlic flan[#] **38**

Crispy skin Ocean Trout, hot smoked over vine cuttings, gingered wombok, lettuce and guanciale **37**

300gm Grass Fed King Island Scotch Fillet[#] **40**

250g Grass Fed Tasmanian Wilderness Black Angus

Eye Fillet[#] **45**

All steaks grilled over Red Gum; served with your choice of red wine jus, Diane sauce or green peppercorn sauce and French fries

SIDES

Rocket, pear and Parmesan salad[+][#] **12**

French fries[+] **8**

Green beans with freekeh, tahini, chervil and walnuts* **11**

Roast pumpkin with chilli, yoghurt and coriander[+][#] **12**

* Vegan
[+] Vegetarian
[#] Gluten Free