Spring menu

Common loaf, butter 4 per person
Oysters, shallot vinaigrette 5 each
Marinated olives 9
Basque salami, cornichons, parmesan 15
Halls Suzette puff pastry, truffle honey 8 per piece
Ham hock croquette, apple 8 per piece

Chargrilled octopus, sobresada, toum 28
Prawn crudo, lime, chilli, cassava crisps 28
Tempura zucchini flower, feta, pine nuts 28
Torbay asparagus, black garlic aioli, crispy egg 26
Duck liver parfait, Davidson plum, toasted brioche 24
Beef bresaola, beer pickled onions, aged cheddar 28

Herb ricotta gnudi, butternut squash, warrigal 39
Market fish, asparagus, coriander salsa, lemon MP
Crispy duck leg, enoki mushroom, kale, beignet 41
Sweet & sour pork loin, romesco, apple jus 42
Lamb loin, spiced yoghurt, salsa verde 44

Triple cooked chips, saltbush, aioli 14
Heirloom carrot & spinach salad, ricotta salata, pumpkin seed 16
Broccoli & mixed grain salad, Cambray sheep's feta, almonds 16

Daily share style 95 per person
Let us feed you with our kitchen's favourite dishes
(allow 2 hours)