



Add 3g black truffle from Millgrove Truffles to any dish \$7

Starters and Shareables

Cauliflower soup, macadamia cream, caraway (vegan option available) \$16

Pinenut, raisin & ricotta arancini, caramelized onion aioli (vegetarian) \$20

Stracciatella, silverbeet, citrus oil, truffle \$20

Kingfish tartare, truffle chips (df, gf) \$22

Pierogi pan-fried in butter, sambal speck (vegetarian option available) \$25

Nuoc Cham fried chook, sour cream ranch, pickled cabbage slaw \$25

Coffee glazed pork belly, blistered chillies \$25

Mains

Stirling Range sirloin, triple cooked chips, blue cheese sauce (gf) \$50

Pork belly, colcannon, jus (gf) \$45

Barramundi, rice, snake beans, sambal matah, fried coconut (gf) \$42

Chicken involtini with prunes and pistachio, olive and spinach sauce, polenta (gf) \$40

Gołąbki, tomato sauce, mash \$39

Chickpea curry, rice, seasonal veg (vegan, gf) \$36

Dessert

\$16 each

Pumpkin cheesecake, pecan, almond & macadamia honeyjoy

Rhubarb & quince fool

Trio of Southern Forest chocolate chards (gf)

