



Dinner Menu

ENTREE

COFFIN BAY OYSTERS

natural
kilpatrick

truffle garlic butter

SEARED SCALLOPS

compressed watermelon,
pancetta crisp & jus

CRISPY PORK

ham hock, apple wafer
& black crumb

PUMPKIN BEETROOT

pickled beetroot,
goats cheese mousse
& watercress

GNOCCHI

broad beans, asparagus,
mushroom textures,
garlic hints of truffle

sides

kipfler potatoes

in duck fat

seasonal greens

with miso butter

& toasted almonds

roquette, parmesan

& toasted walnut

salad

truffle potato

mash

MAIN

OCEAN RISOTTO

mussels, prawns, scallops, squid,
saffron champagne cream

& lemon mascarpone

CHICKEN BREAST

charred asparagus, pea pate,
smoked bacon & thyme jus

EYE FILLET

truffle mash, betroot puree,
mushroom duxelle, watercress,
parmesan & jus

FISH OF THE DAY

pickled cucumber, gnocchi,
scallops & lobster bisque

PORK BELLY

ham hock, apple wafer,
smoked eggplant,
puree of apple & jus