

january menu

sourdough with cultured butter	6
oysters with burnt lemon & thyme, chili oil vinaigrette or natural	6 ea
white anchovy, crostini, olive, parmesan crisp	7 ea
tempura eggplant, miso, spiced capsicum, nasturtium	12
fried cauliflower, hummus & garden salsa verde	12
bay lobster crudo, betel leaf, spiced shellfish mayo, radish	13 ea
bbq octopus, garden chimichurri	16
seared kangaroo skewer, glaze, leek hay	14 ea
vegetable tartare, mushrooms, white soy, nori, chips	28
charred ballina prawns, prawn mousse & finger lime	39
raw fish, fresh jalapeno, pickled eschalots, cucumber & mint	32
salt baked beetroot, goats curd, hibiscus vinegar	24
spaghetti, crab, koji & mushroom`	46
spaghetti, smoked coopers shoot tomato, kombu	32
local broccoli, lemon aspen, feta & dill	32
pork cheek, sweet corn, jus	42
wild caught fish, lemon, local greens	46
bbq sirloin, umeboshi jus & garden mustard leaves	52
hibachi grilled zucchini, garden pesto & pistachio	14
local leaves, olive oil, harvest vinegar	11
roast sweet potato, paprika, oregano salt, confit pepitas	16

dessert

macadamia slice, macadamia milk sorbet	18
stone fruit, crème pâtissière, Italian meringue, almond	18
tart, chocolate ganache & bay leaf cream	16
rice pudding, coconut & mango	24

housemade digestif

harvest espresso martini	23
1000 vines vermouth	11
nv 'tawny'	14
orange liqueur	12
cherry brandy, served hot or cold	13
macadamia & burnt caramel liqueur	14
'no-spresso' liqueur, newrybar, nsw	11

full digestifs list available

10% surcharge applies sundays. 15% public holidays. 1.5% all credit, debit & amex cards