



share plates inspired by France, Italy, North African, Japan
& The Mediterranean

BEGIN

- Japanese edamame with Maldon salt 8
- Sicilian green olives, lime zest, extra virgin olive oil 8
- Warm Kalamata olives with za'atar and balsamic 8
- Premium Oysters natural, French Champagne vinegar and extra virgin olive oil (min order 4 oysters) MP
- Duck terrine Toulouse style, endive, tomato, cornichons, Dijon mustard, truffle oil, beetroot remoulade, toasted sourdough 24
- Fried French goat's cheese with beetroot, fig and quince jam and toasted sourdough 24
- Betel leaves topped with hot smoked Ocean Trout in sesame, lime and dry red eschalots (4) 16

LIGHTER

- Yellow fin tuna sashimi, wasabi, sesame dressing, pickled ginger 28
- Seared Japanese scallops, Rodrigues chorizo, carrot and ginger custard (4) 28
- Tasmanian lobster, spanner crab mousse, bell capsicum, lime, balsamic watermelon, fig glaze, micro herbs 33
- House made sugar-cured Tasmanian Ocean trout, steamed Sebago potatoes, lemon oil, preserved lemon, dill 30
- Japanese tempura soft shell crab, bean shoots, sun dried tomato, ancho chilli jam 26
- 12-hour confit pork belly, celeriac puree, truffle oil 30
- Tempura prawns, wasabi mayo (4) 20
- Arancini of wild mushrooms and Taleggio, truffle oil, tarragon mayo (3) 18
- House made spiced Illabo lamb rolls, minted yoghurt (4) 18

SUBSTANTIAL

- Fish of the day MP
- Prawn hotpot of Moroccan spices, tomato and cream curry, roti bread 28
- Crispy skin spiced duck breast, cauliflower puree, passionfruit jus 36
- Fragrant Wagyu beef curry, riata, roti bread 30
- 12-hour slow cooked lamb souvlaki, sweet potato puree, muscatels, mint, jus 34
- 300gr Riverina Angus sirloin MB2+, snow peas, red wine jus 48

SIDES

- Roasted beetroot, gorgonzola, walnut, pomegranate balsamic reduction 15
- Cairo style corn cob in lime aioli and shredded aged parmesan (2) 12.5
- Green beans in sambal with ricotta and macadamia 17
- Smashed chat potatoes, quince mayo 9

DESSERTS

- Passionfruit crème brûlée, mixed berry compote 16
- Chocolate fondant, crème anglaise, raspberry sorbet (please allow up to 18 min) 16
- Lemon curd tart, lemon sorbet, berry compote 16
- Fried banana, banana pudding, caramel sauce, vanilla bean gelato 16
- Torta caprese – flourless chocolate cake, berry compote 16
- Selection of gelato and sorbet, raspberry coulis 16