



## menu

### starters

Crumbed Button Mushrooms w duck egg aioli (v)	9
Duck Liver Paté w cornichons & mustard seed bread	11
Dukkah w housemade bread, sumac & Brian's olives (v)	10

### entree

Soup of the Day - see specials board	
Zucchini Fritters w lemon labne & curry leaf (v)	16 / 26
Provolone, Mushroom & Asparagus Tart Tatin w olive cream (v)	17 / 27
Baby Squid stuffed w kang kong, shallots & peanuts w XO sauce (g)	19
Crispy Quail w baby kale soufflé, buttered leeks & roasted broad beans	18
Blue Cheese Bavois w watercress, treviso, walnuts & sherry vinaigrette (v g)	16

### sides

Housemade Bread & butter (v) per serve	3
Roasted Rosemary New Potatoes	10
Mesculan Salad	8

### mains

Fish of the Day - see specials board	
Rolled Chicken Breast w smoked duck, braised daikon & Szechuan greens (g)	33
Blue Swimmer Crab & Cabbage Dumpling w spicy fried Sand Whiting & bisque (g)	33
Gnocchi w tomato fritto, gremolata & ricotta salata (v)	28
Sirloin w jalousie & crispy onions	31
Kangaroo w falafel & beetroot fattouche (g)	31

Chef Nat Wilson

### *weekday lunch special\**

*\$35 entree, dessert & glass of wine of the month*

*\$45 main, dessert & glass of wine of the month*

*\*excluding public holidays*