

spring menu

main (please choose 1)

seasonal fish, confit potatoes, octopus, nduja, broccolini (gf)

braised beef short rib, xo, pak choi, turnip (gf option if soy is ok)

butternut pumpkin, gnocchi, kale, hazelnut, parmesan (vegan/gf option)

spiced kangaroo, witlof, macadamia, wattleseed, warrigal greens (gf)

wine (please choose 1)

2019 djl sauvignon blanc semillon

2019 djl viognier

2018 djl shiraz

2018 djl cabernet sauvignon

(at guests own expense)

side

royal blues, oregano, fried shallots 12

green leaf salad, mustard vinaigrette 8

fresh baked bread, wulura olive oil, dukkah 8

marinated mixed olives 6