

SPRING

small plates

BREAD BROS SOURDOUGH LOAF cultured herb butter (gfo, dfo)	5
LOCAL GREAT SOUTHERN OLIVES (vg, gf)	9
FRESH OYSTERS w/ nam jim (gf, df)	18/36/66
HEIRLOOM TOMATO CROSTINO stracciatella, basil (vg, gfo)	12
JAMON rockmelon, pickled guindilla (gf, df)	16
ZUCCHINI FLOWER FRITTO ricotta, burnt honey (v)	10ea
HAND CUT CHIPS old bay mayo (gf, df, v, vgo)	12
CHORIZO sherry glaze, lime (gf, df)	15
LOBSTER ROLL mini brioche bun, iceberg lettuce, thousand island	11ea
FRIED POTATO ROSTI (4) pecorino, salted egg yolk	10
SNAPPER CEVICHE citrus dresing, avocado, pickled jalapeno (gf, dfo)	27
SEARED BEEF sweet sake glaze, toasted sesame seeds, nduja mayo (gf, dfo)	22
GRILLED TIGER PRAWNS lime & chilli butter, saltbush (gf, dfo) <i>add an extra prawn +8</i>	24
CHARRED CAULIFLOWER toasted seeds, drunk raisins, curry leaf (gf)	22
CHARCOAL CHICKEN chickpea miso, gem lettuce (gf, df)	21

big plates

ROAST PUMPKIN GNOCCHI pumpkin puree, toasted pepitas, roast pumpkin	30
RIGATONI ALLA VODKA pecorino, calabrian chilli	24/34
NEW YORK SIRLOIN 300g o'connor beef, ms3+, miso butter onions (gf)	55
FISH OF THE DAY capers, lemon, brown butter (gf)	40
CHICKEN BREAST braised chickpea, broccoli pesto, crispy kale (gf, dfo)	32

chef's spring feast

If you're up for our chef to take the wheel, sit back & relax. This feast showcases what Spring dining is all about!
\$69 per person

sides

SPRING LEAF SALAD endive, frisse, lemon, olive oil (vg, gf)	14
BEETROOT SALAD walnut pesto, good olive oil, labna (gf, dfo, vg)	18
SMASHED POTATOES rosemary, garlic (vg, gf)	12
HEIRLOOM CARROTS imable glaze, toasted buckwheat (df, gf, vg, v)	15

desserts

BURNT MERINGUE yuzu curd, pistachio praline (gf)	14
BAHEN & CO. CHOCOLATE FONDANT rum and raisin ice cream	16
PROFITEROLES vanilla cream, chocolate sauce	14

high tea saturday

This is *high tea* elevated with a radical twist. Leave behind the ordinary and say hello to your new adventure... discover the wonderland that is *Spring*.

Sittings available every Saturday
Anytime between 12pm - 4pm | \$79 per person

Bar — Restaurant —
Dance — Late — Night