



**sort it out \$60pp**

*the full dining experience tailored to what you're drinking*

**signature oysters \$4ea**

**scallop ceviche, finger lime \$14**

**rizla tuna tartare, potato crisps \$18**

**pickled figs on toast, walnuts, gorgonzola \$8ea**

**confit tomato, black garlic, macadamia butter on toast \$8ea**

**cauliflower blossom, pomegranate, spiced almond praline \$12**

**pappardelle, mushrooms, hazelnuts, chevre \$24**

**braised beef cheek, paris mash, red wine jus \$28**

**pepper pig loin, crispy spuds, apple + beet salsa \$32**

**parmesan fries \$8**

**brussels sprouts, melted leek, bacon crumb \$12**

**charred corn, chili, coriander, lime butter \$12**

**sticky date pudding, butterscotch, mascarpone \$12**

**ricotta doughnuts, caramelised white choc, citrus \$14**

**cheese, fruit, nuts, breads, biscuits \$34**

*Children's menu available on request*

*10% surcharge on Sundays & public holidays*