

BREAKFAST

2 courses

\$55 per person including beverages

additional breakfast plate - \$24

TO START

Tropical fruit salad with finger lime, coconut yoghurt and mountain mint

Rye and wattle seed sourdough with cultured butter and preserves

Macadamia muesli with banana, lemon balm and natural yoghurt

Coconut chia with blueberry, almond and nashi pear

TO FOLLOW

Open egg omelette with green onion, cold smoked fish and soured dill cream

Buckwheat pancakes with passionfruit and anise myrtle ricotta

Smoked leg ham, buffalo mozzarella and bush tomato toasted sandwich

Cornmeal English muffin with soft poached eggs, sweet corn and tarragon sabayon

Coal roasted pepper and white beans with fried eggs,
green tomato pickle and seeded sourdough

EXTRAS

Avocado | Soft poached eggs | Smoked bacon
Toasted seeds and grains | Mushroom | Fetta and herbs

BEVERAGES

Please ask your waiter for today's selection of juice

Madura tea & Barista made coffee

M E N U

TO START

- Rye sourdough, cultured butter 4 per person
Rock oysters, fennel and citrus mignonette 5 each
Grilled wagyu and rosemary skewer 7.5
Toasted corn, sorrel and buckwheat crisp 5.5

ENTRÉE

- Coal roasted leek, myrtle sabayon, trout caviar 23
Salted kangaroo, blue congo, saltbush, macadamia 25
Baby cucumber, stracciatella, pepita and basil 18
Spanner crab, toasted walnut, kohlrabi, lime 23
Tiger prawn & bush tomato spaghetti 33
Currie country pipi and grilled tongue
casarecce, garden herb broth 24

MAIN

- Complemented with our side of the day -

- Grilled lettuce and charcoal chicken, tarragon, duck yolk 39
Pork collar, white bean, sour plum, red cabbage 44
Coal roasted broccoli, sunflower seeds, green olive 32
Glazed fish, roasted turnip, buttermilk, mint 42
Wagyu cooked in ash, wild mushrooms, sweet onion 46
Fish baked in local kelp to share, Meyer lemon, coastal herbs 86

DESSERT

Lemon aspen, macadamia
and weet-bix tart 16

Coconut ash cannoli,
pineapple, river mint 17

Baked apple and almond cake,
anise myrtle, fromage blanc 16

Blackberries, rhubarb and lemon thyme cream,
strawberry gum meringue 17

Australian cheeses, honeycomb,
saltbush cracker 24

SET MENU

110 PER PERSON

TO START

Rye sourdough and cultured butter
Natural oysters, fennel and citrus mignonette
Toasted corn, sorrel and buckwheat crisp

ENTRÉE

Coal roasted leek, myrtle sabayon, trout caviar
Salted kangaroo, blue congo, saltbush, macadamia
Baby cucumber, stracciatella, pepita and basil

MAIN

- *Complemented with our side of the day* -

Pork collar, white bean, sour plum, red cabbage
Coal roasted broccoli, sunflower seeds, green olive
Fish baked in local kelp to share, Meyer lemon, coastal herbs

DESSERT

Blackberries, rhubarb and lemon thyme cream,
strawberry gum meringue
Coconut ash cannoli, pineapple, river mint
Australian cheeses, honeycomb, saltbush cracker

VEGAN MENU

TO START

- Rye sourdough with nut butter 4 per person
Grilled squash and rosemary skewer 5.5
Toasted corn, sorrel and buckwheat crisp 5.5

ENTRÉE

- Coal roasted leek, lemon myrtle, finger lime 23
Salted beetroot, blue conga, saltbush, macadamia 22
Baby cucumber, pepita and basil salad 16

MAIN

- Complemented with our side of the day -

- Coal roasted broccoli, sunflower seeds, green olive 32
Sugarloaf cooked in ash, mushrooms, sweet onion 32

DESSERT

- Coconut, pineapple, lime and river mint 18
Davidson Plums, cocoa, almond sorbet 16

KIDS MENU

Kids minute steak, salad and chips 19

Crumbed fish & chips with salad 19

Meat ball pasta with tomato sauce 19

Cheese burger with ketchup & fries 19

Green vegetables 4

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Ice cream bowl 6

Messed up cookie 6

Fruit salad 6

Lemon myrtle meringue ice cream cone 8

Ice cream bar 8

Paper Daisy

