

STARTERS

Olive oil bun, house macadamia nut butter	5
Mt Zero olives, red wine vinegar, bay leaves	9
Northern Rivers bottarga, Bilambil zucchini, fried garlic	16
Ortiz anchovies, green olives, guandillas, crisps	36
Wagyu bresola, Bilambil turnip, Manjimup truffle	34

RAW

Rock oyster escabeche mignonette	7
Local yellowfin tuna crudo, starfruit, mitsuba, pomelo	34
Smoked kangaroo tartare, egg yolk, Monte Forte	30
Reserve, sweet potato crisps	

SALADS

Crispy green rice king prawns, papaya & herb salad	34
Buffalo mozzarella, heirloom radicchio, persimmon, pistachio, dill	34

PASTA

Ricotta & Manjimup truffle dumplings, celery, walnut, truffled honey	39 54
Ballina pipis, spelt spaghetti, Cafe de Paris butter, greens, poblano	36 51
Pumpkin caserecci, braised local winter greens black barley, pecorino de fossa	30 45

GRILL

Grilled octopus, warm Bilambil capsicum & leek, cumin, river mint	35
Local line caught fish, bone butter & brown rice vinegar sauce	47
Local seared Spanish mackerel, roasted onion, wattle seed shoyu, Bunya Red Farm capers	44
Gosford duck breast, Ruby creek mushrooms, spring onion, cheese garum	57
Kiwami Wagyu chuck tail flap MB9+ 160g, grilled poblano, mustard & whey	54
Steak Diane, Vintage Beef Company sirloin 300g, 21 days dry-aged	70

SIDES

Fried eggplant, miso macadamia cream, herbs	14
Winter peas & radishes, smoked labneh	13
Treviso, orange and candied pecan salad	13
Fries, caper & oregano salt	12

DESSERT

Australian artisanal cheese, fruit, nuts, crackers	26
Black sapote, macadamia & date pudding, citrus, pomegranate, mascarpone	18
Cuvée gianduia, hazelnut praline, persimmon	18
Halcyon spice; vanilla, lime, coconut, pineapple	18



Music curated by DJ Niki Dé Saint for Halcyon House

Amex accepted with 1.9% surcharge. Visa & MasterCard surcharge 1.25%. Please note a 10% surcharge applies on weekends and 15% on public holidays.