

STARTERS		PASTA		SANDWICHES	
Olive oil bun, house macadamia nut butter	5	Ricotta & Manjimup truffle dumplings, celery, walnut,	39 54	Chicken katsu burger, yuzu kosho, pickle, fries	32
Mt Zero olives, red wine vinegar, bay leaves	6	truffled honey		Paper Daisy prawn & avocado sandwich, crisps	32
Northern Rivers bottarga, Bilambil zucchini, fried garlic	16	Ballina pipis, spelt spaghetti, cafe de paris butter,	36 51	Halcyon cheeseburger, fries	33
Ortiz anchovies, green olives, guandillas, crisps	36	greens, poblano chilli			
Wagyu bresola, turnip, Manjimup truffle	34	Pumpkin caserecci, braised local winter greens	30 45		
		black barley, pecorino de fossa			
RAW		GRILL		SIDES	
Rock oyster, escabeche mignonette	7	Grilled octopus, warm Bilambil capsicum & leek, cumin,	35	Fried eggplant, miso macadamia cream, herbs	14
Local yellowfin tuna crudo, starfruit, mitsuba, pomelo	34	river mint		Winter peas & radishes, smoked labneh	13
Smoked kangaroo tartare, egg yolk, Monte Forte	30	Local line caught fish, fish bone butter & brown rice	47	Treviso, orange, candied pecan	13
Reserve, sweet potato crisps		vinegar sauce		Fries, caper & oregano salt	12
		Local seared Spanish mackerel, roasted onion,	44		
		wattle seed shoyu, Bunya Red Farm capers			
		Gosford duck breast, Ruby creek mushrooms,	57	DESSERT	
		spring onion, cheese garum		Australian artisanal cheese, fruit, nuts, crackers	26
Crispy green rice king prawns, papaya & herb salad	34	Kiwami Wagyu chuck tail flap MB9+ 160g, grilled	54	Black sapote, macadamia & date pudding, citrus,	18
Buffalo mozzarella, heirloom radicchio, persimmon,	34	poblano, mustard & whey		pomegranate, mascarpone	
pistachio, dill		Steak Diane, Vintage Beef Company sirloin 300g,	70	Cuvée gianduja, hazelnut praline, persimmon	18
		21 days dry-aged			

