

STARTERS

Olive oil bun, house macadamia nut butter	5
Mt Zero olives, red wine vinegar, bay leaves	6
Ortiz anchovies, green olives, guandillas, crisps	36
Rock oyster, escabeche mignonette	7

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 chilli	36 51

GRILL

Grilled octopus, warm Bilambil capsicum & leek, cumin, river mint	35
Local line caught fish, 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

SIDES

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

DESSERT

Australian artisanal cheese, fruit, nuts, crackers	26
Black sapote, macadamia & date pudding, citrus, pomegranate, mascarpone	18
Halcyon Splice	18

