

LUNCH

APETIZERS

Sourdough, house macadamia nut butter	5
Oyster, escabeche mignonette	7
Marinated Mt Zero olives	12
Spanish anchovies & gremolata on toast, Guindillas	15
Salami & pickles	19

ENTREES

Heirloom tomato carpaccio, stracciatella, basil, pistachio	29
Kingfish crudo, yellow peach, cucumber, lime, dill oil	32
Wood fired grilled octopus, warm capsicum & leeks, rivermint	33
Crispy green rice king prawns, green mango & herb salad	34
Duck leg spaghetti, green beans, white wine, parmesan	36

MAINS

Wood fired grilled snapper, grilled lettuce, confit apricot, bone butter sauce	44
Local swordfish, heirloom tomato salsa, almond, basil, mint	47
Northern Rivers duck breast, mushroom & spring onion	51
Lamb loin, caramelised onion puree, gai lan & charred baby onions	55
Kiwami wagyu flank MB8+, ratatouille, lemon puree, beef jus	57

SIDES

Fries, oregano salt	13
Fried eggplant, Tahini dressing, dukkah	14
Snow peas & radishes, labneh	14
Peach & cucumber salad, persian feta, mint	16
Charred green asparagus, ricotta whey sauce, orangezest	17

