**Snacks +** **Starters**

Bread with miso and seaweed butter, sesame seeds,

olive oil, balsamic 12

Garlic bread 10

**Entrees**

Beef tartare with crackers, yolk and porcini dumplings 20

Glazed duck, roasted shiitake, arancini and aioli 18

Asparagus risotto with goat’s cheese and bacon crumble 18

Sticky pork rice pancake with cashew cream and toasted nuts 18

Smoked snapper in a steam bun with wholegrain mustard cream

and leaves 18

**Mains**

Fish of the day with baked ricotta gnocchi, pea puree, chervil

and dried tomato 38

Pork belly with celeriac puree, pork croquette, green beans and leaves 38

Eye fillet with potato gratin, asparagus and prawn ganghwe and

thickened miso cream 42

House made pasta with walnut cream and pickled black walnuts,

parmesan, oven dried tomato and garden leaves 32

Confit duck thigh with roasted duck breast with rice bok choy and ginger

soy sauce 45

**Sides** 10

Seasonal steamed vegetables with lemon parmesan

Hand cut fries with aioli and tomato sauce