

trust the chef

2 course [entree, main] \$65

3 course [entree, main, dessert] \$75

4 course [entree, seafood, main, dessert] \$95

SAMPLE MENU

entrée

Paddock Bakery Pumpkin bread, LardAss smoked butter, black salt ^{VGNO}

Cypriot sheftalia beef skewer, tzatziki, soft herbs, olive oil ^{GF DFO}

Chicken liver mousse, beef fat bread and butter pudding,
fermented cherry gel, tarragon

Corn ribs, gochujang mayo, lime, chilli oil ^{GF VGN}

Marinated olives ^{GF VGN}

Baby burrata, basil pesto, smoked paprika oil ^{VG GF}

seafood

Scallop and prawn toast, Korean chilli jam, toasted sesame, pickled cucumber ^{DF I}

Humpty Doo barramundi baked in banana leaf, lemongrass & ginger paste,
coconut & lemongrass broth, shiso, bean shoots, toasted coconut ^{GF DF A}

Crispy cauliflower and local oyster mushrooms, agrodolce ^{GF DF}

main

Filipino-style roast chicken breast, inasal butter, sofrito sauce ^{GF}

Crispy pork belly, burnt apple & black garlic purée, celeriac remoulade,
mustard greens ^{GF DF}

Coconut rice, toasted coconut ^{GF VGN}

Smashed cucumber, Szechuan salt, mint, cucumber vinaigrette ^{VGN GF}

Substitute pork belly for Aylesbury duck crown – \$15pp (serves 2)
local honey and star anise glaze, Szechuan, fermented cherry jus ^{GF}

dessert

Chocolate panna cotta, hazelnut dacquoise,
shaved chocolate, raspberry gel ^{GF}