

Dinner

Entree \$19

Blue swimmer crab ravioli w a roast cherry tomato sauce crispy garlic & bottarga

Crisp silken tofu w pickled young ginger fresh herbs yellow bean & lemon

Crisp atlantic salmon w pomegranate bean sprouts fresh herbs tamarind caramel & lime

Hot & sour salad of twice cooked pork belly w mint & roasted rice

Main \$31

Chargrilled lamb rump w chargrilled eggplant pomegranate basil roast pine nuts & saffron yogurt

Pan roasted gold band snapper (Darwin) w caponata greens crispy capers roast almonds & lemon

Chargrilled swordfish(Ulladulla) w smoked eggplant & a spicy broth

Crispy duck salad w watermelon cucumber roasted cashews thai basil chilli jam & lime

Slow braised beef cheeks(Cape Grim) in red wine w roast Jerusalem artichokes watercress & horseradish cream

Sides \$8

|| Hand cut chips || Greens || Green salad