

## SMALLER PLATES

Half dozen oysters – natural	36
Half dozen oysters – kilpatrick	39
Homemade focaccia with olive oil df	8

Thai flavoured salmon crudo with green curry, kaffir lime and coconut gf/df	26
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Veal croquette with tonnato sauce, mustard mayonnaise and caper, celery and radish salad df	24
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Barbeque squid with morcilla, potato, mojo verde and pickled chilli gf/df	26
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Vannella burratina with fennel jam, dill olive oil and pistachios v/gf	22
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## SALADS

Warmed chicken salad with rocket, lentils and orange pomegranate dressing gf/df	28
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Ancient grains, charred cauliflower and blackened zucchini with labneh and orange peel v	24
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## MAINS

Open ravioli of braised rabbit with sun dried tomatoes and tarragon df	38
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Spaghetti alla puttanesca with Moreton Bay bug and basil	42
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Crispy glazed pork knuckle with green onion and Chinese cabbage gf/df	39
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Beetroot risotto with gorgonzola and toasted walnuts gf	30
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Lamb noisettes with couscous, peas, broad beans and mint jelly	39
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Fish of the day	48
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## SIGNATURE SHARING *(allow 30 minute wait)*

1kg porchetta with roasted autumn vegetables, apple and quince purée and calvados jus gf	99
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Tandoori spiced lamb shoulder with raita, mango chutney, roti and basmati rice	99
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## GRILL

200g Five Founders carbon neutral eye fillet	49
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300g Kidman grain-fed scotch fillet MBS 3	64
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300g Grasslands grass-fed sirloin	64
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All steaks are gluten-free and served with duck fat fondant potato

Choose between red wine jus gf/df, chimichurri gf/df, peppercorn gf, or mushroom gf sauce.

## SIDES

Skin on chips and aioli gf/df	10
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Sweet potato chips tossed in herbed salt served with aioli gf/df	11
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Grilled broccolini with whipped feta and lemon oil gf	12
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Rocket and parmesan salad with balsamic dressing gf	9
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Roasted chat potatoes with garlic herb oil gf/df	14
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v = vegetarian

vg = vegan

gf = gluten free

df = dairy free

# THE CONSERVATORY