## **SMALLER PLATES** SIGNATURE SHARING Natural oysters (A) (price per oyster) 2 Mixed grill pork sausages, lamb cutlets, BBQ braised beef cheek, Kilpatrick oysters (A) (price per oyster) 4 beef fillet, bone marrow, with sweet potato fries, corn salsa, smoked Homemade focaccia with olive oil (df) 8 aioli and house-made BBQ sauce (af) Peking duck spring rolls with hoisin BBQ sauce (df) (4 pieces) 18 Serving for Two 99 Beetroot and dill arancini with whipped feta and 195 Serving for Four 17 candied walnuts (4 pieces) Fired flatbread with Byron Bay stracciatella, pesto and fresh tomato **GRILL** 20 salsa 200g Five Founders carbon-neutral eye fillet 56 Ceviche of scallops with Thai-style pawpaw salad, nam jim, puffed 27 300g Southern ranges grass-fed cube roll MBS 2+ 64 rice and Asian herb salad (A, gf, df) 300g Westholme wagyu rump cap MBS 4-5+ 75 Gin and tonic cured salmon with compressed cucumber, (Cooked medium rare only) 24 dill crème fraîche, and lemon oil (A, gf) All steaks are gluten-free and served with onion rings and Beef tataki with mushroom purée, pickled mushrooms, 27 a watercress and red onion salad white radish, and toasted sesame seeds (df) Choose between red wine jus (gf, df), chimichurri (gf, df), or mushroom sauce (gf) **SALADS** Classic Caesar salad with roasted chicken breast and smoked **SIDES** 26 pancetta (df) Radicchio and rocket salad with an orange 10 Roasted beetroot and pumpkin salad with spinach, macadamia and toasted pine nut vinaigrette (gf) 24 feta, candied walnuts, and a pomegranate dressing (va) Grilled broccolini and cauliflower with honey lemon labe 13 and pistachio dukkah (gf) **MAINS** Skin on fries with aioli (gf, df) 10 Wild boar and chestnut ragù with rigatoni and ricotta salata 37 Roasted chat potatoes with garlic herb oil (gf, df) 14 Eggplant schnitzel with harissa tomato purée, tabouli salad, honey, Sweet potato chips (gf, df) 11 34 lemon labne (v) THE Tomato braised lamb shank with rosemary polenta mash and an olive 40 and parsley salsa(gf) CONSERVATORY Roasted pork cutlet with achiote paste, succotash, lime crema 39 and toasted pepitas(df) White prawn bolognese with cavatelli pasta, bottarga and shellfish oil (A) 39 v = Vegetarian, vg = Vegan, gf = Gluten Free, df = Dairy Free Seafood Selection: A = Australian, I = Imported, M = Mixed Fish of the day (A) 48