

SOMETHING TO SHARE, OR NOT IF YOU'RE GREEDY

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| Freshly Shucked Hawkesbury Oysters (NSW) | |
| Natural, yuzu pearls (gf) | 4ea |
| Kilpatrick (gf) | 4.5ea |
| House Baked Garlic & Herb Loaf , pink salt butter (veg) | 7 |
| Shoestring Fries , garlic aioli (veg, gf) | 8 |
| Four Cheese Arancini , roast capsicum coulis, herbed aioli (veg) | 15 |
| Salt Cod Croquettes , pork scrunchens, chipotle aioli | 15 |
| Pork & Chicken Liver Terrine , spiced pear compote, toasted brioche (gfo) | 16 |
| Char-grilled Barramundi Wings , salsa verde, pineapple & jalapeno salsa (gf) | 18 |
| Confit Duck Tacos , tomatillo, coriander, apple remoulade (gf) | 18 |
| Moules Frites , white wine steamed mussels, thyme, shoestring fries (gf) | 19 |
| Grazing Board , selection of sliced meats, house pickles, olives, rosemary salted almonds, toasted brioche (gfo) | 25 |
| Seafood Paella , soffrito, chorizo, saffron, red capsicum (gf) | 27 (2p) |
| | 49 (4p) |

YOU ONLY LIVE ONCE

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| Chilled Seafood Platter , selection of market fresh seafood, condiments (gf) | 89 (2-4p) |
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SOMETHING A LITTLE LIGHTER

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| Spice Roasted Cauliflower , green mole, hemp seeds (v, gf) | 14 |
| Olive & Ricotta Raviolo , snow peas, chervil, tomato sugo (veg) | 17 |
| Salmon Crudo , radish, heirloom peppers, preserved lemon, gazpacho (gf) | 19 |
| Seared Abrolhos Scallops , compressed quakes, blood orange, basil & serrano oil, morcilla crumble (gf) | 18 |
| Steak Tartare , chimichurri, shallots, capers, manchego, potato crisps (gf) | 19 |

GET YOUR HANDS OFF IT IT'S MINE

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| Beetroot Salad , candied walnuts, fig labne, pink grapefruit, puffed wild rice, baby beet leaves (veg, gf) | 18 |
| Glazed Heirloom Carrot Salad , saffron pickled fennel, onion, cashew cream, house dukkah (v, gf) | 18 |
| Fried Chicken Burger , avocado, sweetcorn salsa, chipotle aioli, cos lettuce, milk bun, shoe string fries (gfo) | 22 |
| Beef Burger , green peppercorns, smoked tomato relish, bacon, cheddar, roquette, turkish bun, chips (gfo) | 23 |
| Tradewinds Cheesesteak , Harvey beef rump, oaxaca, pickled paprika, caramelised onions, sourdough roll, chips (gfo) | 24 |
| Cider Battered Atlantic Cod , house tartare, fennel slaw, shoestring chips | 25 |

SOMETHING A LITTLE MORE REFINED

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| Wild Mushroom Orecchiette , courgette, squash, toasted chestnuts, swiss chard, garlic and thyme pangrattato (v) | 24 |
| Squid Ink Linguine Vongole , Shark Bay blue swimmer crab, anchovy persillade, roquette | 32 |
| Grilled Spatchcock , glaze baby root vegetables, dahkar carrot, crisp baby kale, cherry jus (gf) | 34 |
| Market Fish , grilled corn, pomegranate, feta, radicchio, white balsamic vinaigrette (gf) | 34 |
| Linley Valley Pork Collar , pork croquette, caramelized peaches, heirloom tomatoes, charcuterie jus | 36 |
| Char-grilled Dry Aged Shoal Cape Sirloin , pumpkin, king oyster mushrooms, baby onion, herb roasted kipflers, olive tapenade, red wine jus (gf) | 38 |

IF YOU'RE NOT SWEET ENOUGH

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| Dark Chocolate Parfait , candied macadamia, orange gel, citrus shortbread (gf) | 12 |
| Burnt Honey Mousse , pistachio crumble, dried raspberries, honeycomb, coconut (gf) | 13 |
| Pecan Tart , bourbon ice cream, torched meringue | 13 |

FINISH IN STYLE

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| Selection of International cheeses , served with port macerated muscatel, pear compote, lavosh (gfo) | 1 Cheese | 9 |
| La Buche D'affinois (<i>Brie</i>) | 2 Cheeses | 16 |
| Fourme D'ambert (<i>Blue</i>) | 3 Cheeses | 22 |
| Jack's Club English Cheddar | | |

CAN'T DECIDE?

Chef's selection of shared dishes \$55pp
Add matching wines and espresso coffee \$79pp