

Appellation oyster house mignonette 6.5
Scallop, nduja, goats cashmere Main Ridge 14

Summer Progression

Kingfish

broad beans, smoked tomato,
finger lime

[2025 Paringa Estate Riesling](#)



Slipper **Lobster**,

garum-glazed baby corn, lobster bisque,
Mary's garden herbs

[2024 Paringa Estate Chardonnay](#)



Schezwan, Aurum **Duck**,

leg terrine, Disaronno cherry's

[2022 'The Paringa' Pinot Noir](#)

[2022 'LJM' Pinot Noir + 44](#)

Torello leaves +12

Hawkes potato +14



Melon and green tea **Chiffon** cake,

rice puffs, wine mousse

[2023 Domaine 'La Pigeade' Beaumes de Venise](#)

A la carte

appetiser

- Appellation oyster natural or dressed Leche De Tigre 7
- Scallop, nduja, goats cashmere Main Ridge 14
- House made focaccia & Millers Sourdough, cultured butter, oil 12

entrée

- Zucchini tart, cashmere, black garlic 25
- Cured Kingfish, broad beans, smoked tomato, finger lime 22
- Slipper Lobster, garum - glazed baby corn, lobster bisque 34

main

- Flat Head fillet, toasted almonds, green olive vinaigrette 46
- Schezwan, Aurum Duck, Disaronno cherries 52
- Celeriac pave black garlic, pickled apple 34

sides

- Torello leaves 12
- Honey roasted Dutch carrots, bee pollen 14

dessert

- Ricotta cheesecake, lemon curd, caramelized figs, oat crumbs 24
- Lemon tart, crème fraiche 24
- Four cheeses, crackers & condiments 40

**Available Wednesday - Friday, lunch service only*