



SIGNATURE SERIES

Crispy pork belly and king prawn skewer, fennel salt – 17 (2)/39 (5)

2015 Yabby Lake 'Single Vineyard' Pinot Gris,
Mornington Peninsula, Victoria – 15 / 70

Salmon tartare, miso and green chilli emulsion, caraway lavosh – 22/34

2015 Silkman Chardonnay
Hunter Valley, New South Wales – 15 / 70

**Salt roasted heirloom vegetables, quinoa, goats curd,
Hazelnut dressing –16/27**

2015 Penny's Hill Sauvignon Blanc
Adelaide Hills, South Australia – 13 / 62



Designed by Justin North, Culinary Ambassador
**"This menu is a celebration of Australian producers, using consciously
sourced ingredients, regionally grown and prepared with passion for our
table."**

LOCALLY GROWN



Salt & pepper squid, lime mayonnaise – 17/29

2015 Silkman Chardonnay

Hunter Valley, New South Wales – 15 / 70

**Wagyu cheeseburger sliders, pickled onions, bush tomato relish,
pickles– 11 (2)/ 25 (5)**

Little Creatures Pale Ale – 9.5

Six freshly shucked pacific oysters, echallot

Mignonette dressing – 29/49

NV Dal Zotto, L Ímmigrante Prosecco,
King Valley, Victoria – 16 / 75

Marinated olives, goats cheese, crostini - 9

2015 Nero D'Avola Rose, Bellwether Ánt Series'

Riverland, South Australia – 12 / 65

Pineapple spring roll, praline mascarpone – 9 (2)/ 19 (5)

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Riverland, South Australia – 12 / 65