

## SMALL PLATE DINING

### ***\*Sample menu - subject to change\****

Scallops, duck xo, smoked avocado, allium (gf, df) 36

Nduja, 63 degree egg, native herb, parker house roll (df) 26

Confit fennel, yolk emulsion, edamame, goats cheese (veg, gf) 18

Salt baked celeriac, apple, pine nut, garlic, onion sprouts (veg, df) 26

Skull island jumbo tiger prawns, miso, desert lime kosho (gf, df) 36

Green beans, anchovy, garlic, honey, persimmon (gf) 25

Kentucky fried quail, bresaola xo, kewpie 36

Halls suzette, beetroot, radicchio, aged honey, pecans (veg, gf) 32

Roasted duck breast, kohlrabi, macadamia, enoki, burnt butter (gf) 40

Beef short rib, maple mop, parker house roll, pickles 42

Brussels sprouts, mushroom xo (gf, df) 18

Shoestring fries, duck fat, herb salt (gf, df, vo) 14

(df) dairy free (dfo) dairy free option (gf) gluten free (gfo) gluten free option

(v) vegan (vo) vegan option (veg) vegetarian

*Please notify waitstaff of all allergies*

15% surcharge applies on public holidays