

unsure of what to order?

try our new shared menu to get a taste of some of the best dishes

65pp

australian marinated mixed olives ^{gf df}

sourdough ^{df cn}

extra virgin olive oil | dukkha

salt + pepper squid ^{gf df}

chilli | garlic | coriander | lime

mapled cured "bruny island" atlantic salmon ^{gf}

smoked crème fraiche | molasses | harissa

burrata ^{gf cn}

local figs | nori | lemongrass | tapioca crackers

cone bay barramundi

chef's choice of daily garnishes

foragers green salad ^{gf df}

caramelised red wine vinegar dressing

chips ^{gf df}

whole table participation

minimum of two people

dietary requirements can be catered to upon request

australian marinated mixed olives ^{gf df}

sourdough ^{df cn}
extra virgin olive oil | dukkha

shucked sydney rock oysters ^{gf}
pepper berry mignonette

whole roasted "yamba" king prawns ^{gf df}
chilli | turmeric | curry leaf

mapled cured "bruny island" atlantic salmon ^{gf}
smoked crème fraiche | molasses | harissa

crisp fried "humpty doo" baby barramundi ^{gf df}
chilli | tamarind | pickled daikon salad

foragers green salad ^{gf df}
caramelised red wine vinegar dressing

chips ^{gf df}

glazed white chocolate + raspberry mousse
textured raspberries | raspberry sorbet

^{gf} gluten free ^{gfo} gluten free optional
^{cn} contains nuts ^{df} dairy free