

**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** <sup>gf df</sup>

**sourdough** <sup>df cn</sup>

extra virgin olive oil | dukkha

**salt + pepper squid** <sup>gf df</sup>

chilli | garlic | coriander | lime

**coriander cured "bruny island" atlantic salmon** <sup>gf dfo</sup>

smoked crème fraiche | pomegranate | harissa dressing

**seared scallops** <sup>gf dfo</sup>

spanish braised lentils | prosciutto | mojo verde | fine herbs

**cone bay barramundi**

chef's choice of daily garnishes

**foragers green salad** <sup>gf df</sup>

caramelised red wine vinegar dressing

**chips** <sup>gf df</sup>

*whole table participation*

*minimum of two people*

*dietary requirements can be catered to upon request*

**australian marinated mixed olives** <sup>gf df</sup>

**sourdough** <sup>df cn</sup>  
extra virgin olive oil | dukkha

**shucked sydney rock oysters** <sup>gf</sup>  
pepper berry mignonette

**whole roasted "yamba" king prawns** <sup>gf df</sup>  
rosemary | native thyme | lemon oil

**coriander cured "bruny island" atlantic salmon** <sup>gf dfo</sup>  
smoked crème fraiche | pomegranate | harissa dressing

**master stock hot pot** <sup>gf df</sup>  
kings prawns | clams | mussels | scallops | asian greens

**foragers green salad** <sup>gf df</sup>  
caramelised red wine vinegar dressing

**chips** <sup>gf df</sup>

**glazed white chocolate + raspberry mousse**  
textured raspberries | raspberry sorbet

<sup>gf</sup> gluten free    <sup>gfo</sup> gluten free optional  
<sup>cn</sup> contains nuts    <sup>df</sup> dairy free