

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

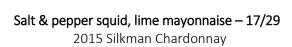
Salmon tartare, miso and green chilli emulsion, caraway lavosh - 22/34 2015 Silkman Chardonnay Hunter Valley, New South Wales - 15 / 70

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



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

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) 2015 Nero D'Avola Rose, Bellwether Ánt Series' Riverland, South Australia – 12 / 65