**Entrée**

6 Freshly shucked Glenn Jones Tuross oysters

Seared scallops, spinach puree, smoked trout beignet, beetroot crisp

Yellowfin tuna tartare, grilled eggplant, tuna mayonnaise, parmesan crisp

Sweetcorn velouté, truffled hazelnuts, ricotta beignets, crispy leeks

**Main Course**

Grilled swordfish, crushed new potato, braised fennel, salsa, beurre blanc, herb salad

Grilled eye fillet, sweet potato puree, blue cheese butter, dauphinoise potato, watercress

Pork belly, mash potato, carrot escabesche, crispy ham hock, parsley, pickled shallot

**Sides**

Organic salad leaves 9.50

Steamed seasonal greens, toasted almonds 9.50

Shoestring fries 9.50

**Dessert**

Warm chocolate tart, salted caramel, praline ice cream

Vanilla pannacotta, strawberry sorbet, pistachio tuille

Orange curd, toasted gingerbread, Italian meringue, passionfruit ripple ice cream