
Entrée

chilled gazpacho; <i>flinders farm</i> tomato <u>w</u> blue swimmer crab, dill & crème fraîche	16
<i>merricks</i> general platter - kitchen charcuterie served <u>w</u> toasties	35
finely sliced lamb <u>w</u> white anchovies, pickled turnips, tahini yoghurt & fennel grissini seasoned <u>w</u> aromatic middle eastern spices	17
baked brioche of duck & rabbit rilette served <u>w</u> spiced prunes	18
gorgonzola pannacotta, baby beets & asparagus tips <u>w</u> beetroot pomegranate dressing	18
marinated kingfish & cucumber ribbons <u>w</u> zesty lemon & lime dressing	18

Mains

confit duck, shaved fennel & cabbage salad <u>w</u> roasted hazelnut dressing	29
<i>hunza pie</i> ; brown rice pie crust filled <u>w</u> chickpea, silverbeet & taleggio served <u>w</u> frisée leaves	26
today's fish served <u>w</u> a salad of giant couscous, fresh herbs & tomato	p.o.a
roast chicken, green olive, preserved lemon, parsley & pistachio aillade	31
eye fillet steak, artichoke & feta bistayeea, red wine jus	35

Sides

salad of beetroot, mint & labna	9
green beans, spiced almond & preserved lemon	10
<i>caprese</i> salad of <i>flinders</i> tomatoes, bocconcini cheese, olives & basil	10
hand cut kipfler potato & kumera chips <u>w</u> roasted garlic aioli & cumin salt	9