



EAT

AUTUMN

ENTREES

Crispy local calamari, saffron aioli, sumac, lemon	24
Burrata, marinated charred mushrooms, macadamia butter, rye soldiers, beetroot salt (v)	22
Torched Ora King salmon slices, smoked yoghurt, golden beets, pistachio	22
Grilled free range pork belly and pear, fennel, crisp saltbush, carrot	22
Stracciatella & pesto, grilled Mr. Pita	14

MAINS

Chicken schnitzel burger, lemon coleslaw, brioche, chips	26
Pan roasted Humpty Doo barramundi fillet, leek & pasta angel hair, prawn & crab bisque, chives	42
Charred O'Connor eye fillet, herb potato purée, duck liver pavé, peppered jus	46
SSCBC crispy fish & chips, tartare, cos & fennel salad	32
Slow beef short rib, sweet potato purée, green beans, herb & radish salad	40
Risotto of local scallops, yellow tomato, lemon mascarpone, chilli samphire	34

SIDES

Club fries, aioli (v)	10
Rocket, shaved pear, walnuts, thyme honey balsamic (v)	14
Grilled sourdough, Mount Zero EVOO (v)	4

DESSERTS

Lemon verbena panna cotta, fresh figs, pomegranate, pistachio biscotti	14
Chocolate mousse, Jos quinces, hazelnut ice cream, spiced filo crisp	16
Best cheeses, lavosh, quince, drunken fig, toast	24
Affogato, Frangelico, almond biscotti, espresso, vanilla ice cream	16

KIDS MENU

Fish & chips	14
Chicken schnitzel cheeseburger, fries	14
Penne pasta, Napoli (v) or Bolognese	10 / 12
Choc top (vanilla)	6

