



EAT

AUTUMN

ENTREES

Crispy local calamari, saffron aioli, sumac, lemon	24
Charred heirloom carrots, pulled mozzarella goat's cheese, hazelnut beetroot honey	18
Torched Yellowtail kingfish slices, smoked yoghurt, golden beets, pistachio	22
Grilled free range pork belly and pear, fennel, crisp saltbush, carrot	22

MAINS

Classic beef burger, onion jam, bacon, cos lettuce, cheese, aioli, fries	26
Pan roasted snapper fillet, Jerusalem artichoke purée, caper & sage burnt miso butter	42
Charred O'Connor eye fillet, herb potato purée, duck liver pavé, peppered jus	46
SSCBC crispy King George Whiting & chips, tartare, cos & fennel salad	32
Slow beef short rib, sweet potato purée, green beans, herb & radish salad	40

SIDES

Club fries, aioli (v)	10
Sauteed greens, tahini honey, almond, harissa oil (v)	14
Rocket, shaved pear, candied walnuts, thyme honey balsamic (v)	14
Grilled sourdough, Mount Zero EVOO (v)	4

DESSERTS

Triple chocolate earl grey tartlet, spiced oranges, mascarpone, hazelnut ice cream	15
Amanda's passionfruit & lemon curd pavlova, pistachio honeycomb, mint	14
Best cheeses, lavosh, quince, drunken fig, toast	24
Affogato, Frangelico, almond biscotti, espresso, vanilla ice cream	16

KIDS MENU

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

