



Bread Social Sourdough & Cultured Butter \$5

Oysters & finger lime, rice wine • gf df \$4ea/ \$40 doz

House marinated warm olives with preserves • gf df \$8

Clarence river school prawns & chilli aioli • gf df \$10

PLATES

Coopers shoot heirlooms, almonds, radish & black olive • vegan, gf

Raw Fish, hourse radish, cucumber & succulents • gf

Kangaroo, anchovy, rosemary & onion • gf, df
\$16

Shiitake, buckwheat, daikon, onion • vegan, gf

Cuttlefish, XO, squid ink, green chilli • gf, df

Semolina Gnocchi, Pumpkin, Hazelnuts & Kale • v
\$18

Tea Smoked Duck Breast, cherry, green onion, amaranth • gf, df

Line caught fish, black rice, sea greens, chilli • gf, df

Beef flank, water spinach, eggplant, sesame • gf, df
\$20

Chefs Selection \$65 • 3 courses, Side & A dessert

SIDES

Kipfler, Garlic & Herb Butter • v, gf \$9

Greens, ginger & sesame • gf, vegan \$9

Zucchini, red onion, nuts & seeds • gf, vegan \$9

SWEETS

Berry pudding, butter milk & basil • gf \$14

Chocolate, cherries, coconut sorbet • gf \$14

Two Cheeses, date, Honey & Lavosh \$18

GF: GLUTEN FREE V: VEGETARIAN VG: VEGAN DF: DAIRY FREE
A SURCHARGE OF 10% ON SUNDAYS AND 12% ON PUBLIC HOLIDAYS WILL BE APPLIED
SORRY, WE DON'T SPLIT BILLS