

poly

grilled fermented potato bread • sesame whip • parsley oil	12
a plate of house made pickles	16
oyster natural • finger lime mignonette (ea)	8
yellowfin tuna crudo • sesame • orange • chilli	30
crispy potato • salted egg yolk • chives	18
duck liver parfait • crabapple • hot mustard	20
red prawns & lardo on toast	32
ricotta dumplings • sauce alfredo	24
slow cooked leek • brown butter • parmesan	20
bone marrow toast • marinated garlic & eschallots	30
grilled enoki mushrooms • beer and yeast sauce	24
native spice glazed nannygai forequarter • pil pil sauce	60
moreton bay bug • hot sauce butter	84
jersey cow rump steak • grilled onion • smokey jus	70
600g tathra place pork chop • black garlic • kampot pepper	90
buttermilk polenta • burnt salsa • popped corn	18
green salad • honey mustard vinaigrette	18
preserved lemon & burnt meringue tart	22
warm chocolate mousse • orange sorbet	18
burnt honey ice cream • rye cream • sesame	16

chefs choice \$95 pp:

*bread + snack + starter + main
+ sides + dessert*