



Touched by Fire.

We use our firepit to highlight the flavours of our seasonal local produce. The result - simple dishes with bold flavours, created and served by a team with a joy for food, are all touched by fire

A la carte or 2 course \$39, 3 course \$49

Entrees

Oyster mushroom and cabbage dumplings, smoked wakame mayo, choy (V) \$17

Chicken teriyaki skewers, sauteed pak choy, roasted hazelnut butter (gf) \$17

King prawns, chilli butter, pickled wombok (gf) \$19

Pork belly, kimchi omelette, pickle salad, kewpie (gf) \$19

Mains

Baby pink snapper, dashi, lions mane mushrooms, daikon radish flowers (gf) \$29

Lamb, Meru chickpea miso butter, fried chickpeas, asparagus, balsamic glaze (gf) \$30

Oyster Blade steak, miso pumpkin, sweet and sour bbq onion, fried sage \$29

Cherry glazed pork scotch, warm fennel salad \$29

Sweet potato, red cabbage, whipped fetta, pepitas, herbs (gf, dfo, VO) \$26

Sides

Fire sautéed Spring greens, almonds, chicken jus (gf) \$6

Crispy potato churros, chives, pecorino \$7

Fireroasted beetroot, fetta, balsamic glaze, pepitas \$7

Desserts

Baked blueberry cheesecake, lemon curd, fresh berries \$11

Chocolate semi-freddo, honeycomb, berries, cream \$11

Coal River Farm triple cream brie, quince jelly, fire toasted bread (gfo) \$15

Df - Dairy free, Dfo - Dairy free option, gf - gluten free, gfo - gluten free option, V - vegan, VO - Vegan option, v - vegetarian, vo-vegetarian option