

## *To share*

House focaccia, Squeaky gate olive oil (VE)		12
Sweet potato crisps, Lime coconut yoghurt (GF)(VE)		9
Mozzarella croquet, smoked chili aioli		12
Today's oysters (shucked to order) natural (gf/df) or	(6)	26
manuka smoked crème fraiche / garlic chive mignonette	(9)	48
	(12)	48

## *Starters*

Kingfish crudo, belly fat caramel, black garlic vinegar, garden herbs		25
Crispy spiced eggplant won ton (3) sweet & sour sauce, shallot & fried curry leaves (VE)		19
Roasted local tiger prawns, red chili & rum caramel, pineapple & mint salsa		24
Wood smoked chorizo, blistered tomato, sherry toffee, fried sage		22
Twice cooked Pork belly, local honey roasted carrots, mustard seed jus		24

## *Mains*

Slow braised Beef short rib, sunchoke custard, coal roasted green onion, house jus (GF)		36
Thomas corner Fish & chips, Panko crumbed wild caught barramundi, thick cut fries, fresh cos lettuce, fennel, and chive salad		35
Pappardelle, Roasted chili & garlic butter, local tomatoes, cavolo Nero & shaved fennel		32
Market fish, sweet corn cream, warmed citrus & herb orzo (gf*)		MP
Sumac roasted eggplant, ajo Blanco, pomegranate, focaccia crouton, curry leaf oil (DF)(NF)(VE)		32

## *For the table*

Thick cut fries, rosemary salt /Aioli		9/11
Green leaf salad, garlic chive mignonette		12
Pan fried seasonal greens, olive oil, shaved garlic		12
Honey roasted carrots, fried sage		12

A selection of our signature seafood dishes,  
served in a progressive fashion.

### *Desserts & Cheese*

Spiced and charred white peaches, butter & oat mousse, vanilla bean gelato & garden herbs	22
Affogato	16
Daily cheese, wait staff to advise, served with seasonal accompaniments	(one cheese) 16
	(two cheese) 22

### *Kid's Corner*

Fish and chips served with garden salad	15
Chicken nuggets served with fries / garden salad	
<i>Add vanilla ice-cream, With chocolate or strawberry topping</i>	4