

ALLUVIAL

STARTER

DUO OF OCTOPUS

ZUCCHINI, PRESERVE LEMON, RADISH CURED WATERMELON, WATERCRESS AND CHILLI AIOLI (GF, DF) **25**

AIR DRIED TOMATO STACK

BASIL RICOTTA, STEEPED WILD FIG, GREEN OLIVE OIL, BALSAMIC PEARLS AND PARMESAN CRISP (V) **22**

AGED PANCETTA

AVOCADO PUREE, MINTED EDAMAME BEANS, TOMATO TEA JELLY AND BLACK BRIOCHE **25**

SLOW COOKED DUCK BREAST

BRAISED RED WITLOF, SPINACH, FOIE GRAS TERRINE, SAFFRON RICE AND WILD BERRY JUS **26**

GREEN GAZPACHO SOUP

CILANTRO FOAM, RICE PAPER DOME, YUZU PEARL AND HEIRLOOM TOMATO (V, GF) **18**

BEETROOT CURED KING FISH

WASABI PEA PUREE, VEGETABLE LINGUINI AND MANDARIN GEL (GF, DF) **26**

SEASONAL SIDE

SMOKEY PAPRIKA FRIES **9**

SAUTÉED ZUCCHINI **9**

SAUTÉED SQUASH **9**

GARDEN SALAD **9**

GRILLED ASPARAGUS AND PARMESAN **9**

WEDGE CUT POTATOES **9**

[GF] GLUTEN FREE

[V] VEGETARIAN

[DF] DAIRY FREE

MAIN

PAN FRIED BARRAMUNDI

ORANGE CARROT PUREE, PARMESAN POTATOES & VIN BLANC SAUCE **38**

ANGUS STRIPLOIN MSA - 270GM

TRUFFLED MASH, BABY CARROTS, GRILLED ASPARAGUS, OYSTER MUSHROOMS, DOSA TUILE AND PORT WINE JUS (GF) **42**

CHAR GRILLED PORK CUTLET

MEDITERRANEAN SPICED, GRILLED ROMAINE, GREEN APPLE CHUTNEY, FENNEL AND WALNUT ROCKET SALAD, PLUM SAUCE (GF) **38**

ROASTED CHICKEN BREAST

PINE NUT AND THYME STUFFING, ACTIVATED TURMERIC COUS COUS, GREEN MUSTARD LEAVES, BLOOD ORANGE AND ROSEMARY JUS (GF) **38**

LAMB BACK STRAP

FRESH RATATOUILLE, KALE CRUMB, CONFIT BABY MUSHROOMS, CRISPY POTATO, MINTED YOGHURT AND RED WINE JUS **44**

AMATRICHIANA LIGUINI

SEMI SUNDRIED TOMATO, KALAMATA OLIVES, PANCHETTA, LONG RED CHILLI, HERBED NAPOLI SAUCE (V OPTIONAL) **36**

SPINACH GNOCCHI PUTTANESCA

CHILLI, KALAMATA OLIVES, TOMATO, SPINACH, WHITE ANCHOVY, EXTRA VIRGIN OLIVE OIL AND ASIAGO CHEESE (V OPTIONAL) **36**