

snacks/starters -

sydney rock oysters, salted chilli mignonette 5ea
wood fired roulette peppers & aioli 9
anchovy, kefir butter on sourdough 14
housemade charcuterie selection 16/28
heirloom tomatoes, peach & fresh curds 16
raw fish, horseradish & bottarga 19
wood fire grilled mixed seafood, garlic butter 24

on toast -

figs, balsamic & fresh curds 14
yelloweye mullet, caper spread 14
mussels & tarragon butter 14
raw beef rump & anchovy cream 17

vegetables -

ramarro farm mixed leaves, vinaigrette 9
cucumbers, horseradish cream & seeds 12
zucchini, chilli, mint & almonds 12
whey scalloped potatoes & kefir cream 12
eggplant, puttanesca & parmesan 19

fish/meat -

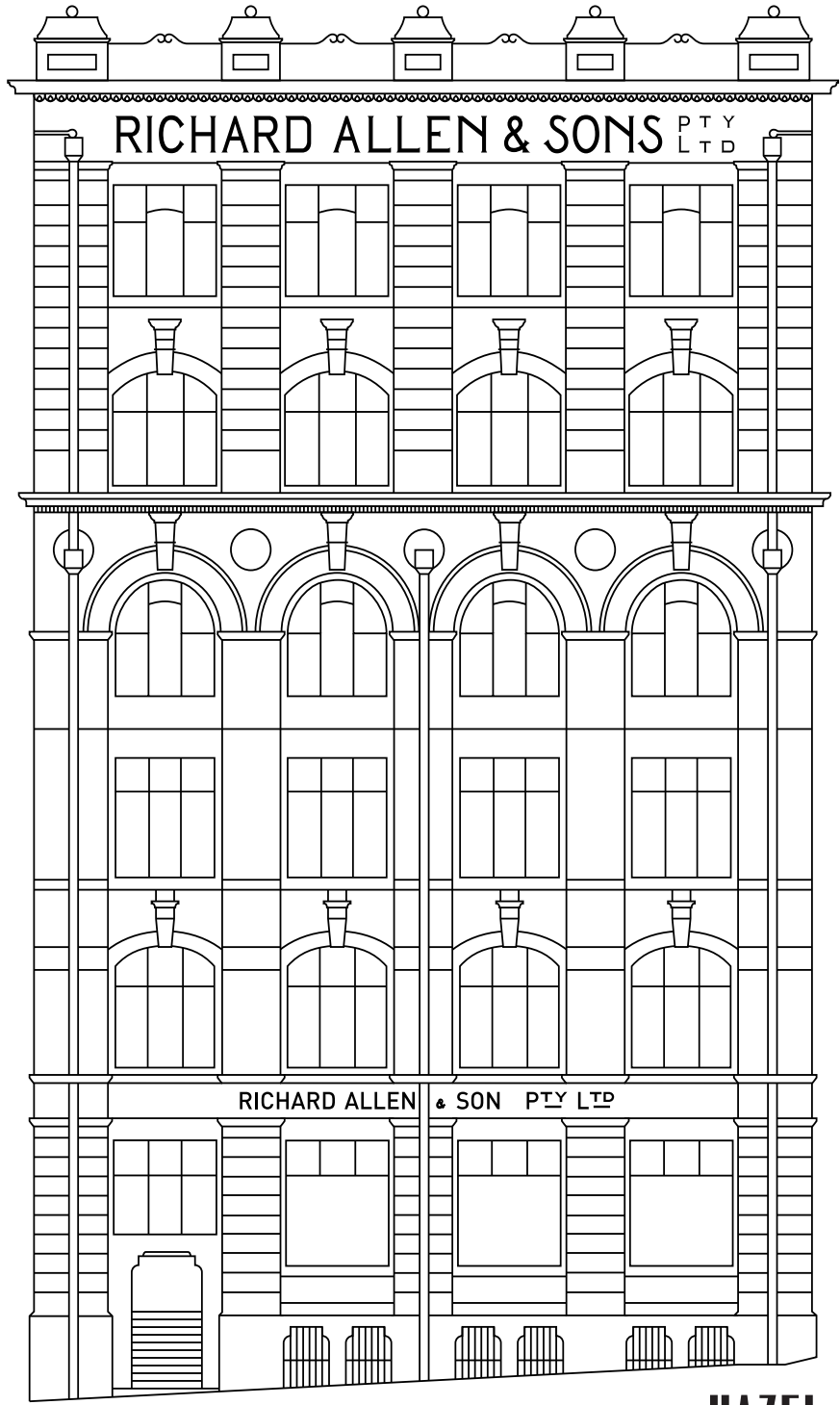
grilled fish, butter sauce & herbs 29
wood grilled duck & roasted grapes 30
bundarra berkshire pork & sauerkraut 32
roaring forties lamb rump & chimichurri 32

sweets -

hazelnut soft serve 12
meringue, peach & yoghurt 14
vanilla crème brûlée, raspberries 17

chef's shared menu (min 4) 72pp

HAZEL



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