One Night Only | Three-Course Choice Menu | $59pp

Bites

Handmade Sourdough Baguette, Cultured Butter (v)	9
Sydney Rock Oyster, Malt Vinegar, Lemon (A) (gf, df)	8
Queen May Hashbrown & Cheddar (v)	12
Yellowfin Tuna, Little Gem, Picalilli, Perilla (A) (df)	16
Potted Prawn Toast, Cocktail Sauce, Fine Herbs (I) (df)	14

Starters

Devilled Egg Tart, Asparagus, Chive (v)
Hay Smoked Ora King Salmon, Buttermilk, Dill, Capers (I) (gf)
Confit Chicken & Leek Terrine, Pickles, Grilled Bread (df)

Mains

Pot Roasted Cauliflower, Mushroom, Verjus (ve)
Marketfish, Artichoke, Mussel, Curry Butter (A) (gf)
Grimaud Duck, Burnt Onion Puree, Spring Leek

Sides

Creamed Spinach & Three Corner Leek (v, gf)	18
Royal Blue Mashed Potato, Bone Marrow Butter (gf)	16
Minted Peas, Pickled Eschallot (v)	16
Bitter Leaf Salad, Pear, Hazelnut (ve, gf, n)	16
Skin-On Chips (ve)	16

Dessert

The James Knickerbocker Glory (v, n)
Treacle Flan & Clotted Cream (v, gf)
Strawberries and Cream Pavlova (v, gf)

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% surcharge applies on weekends.