

Oysters, mignonette \$7  
Chicken mousse éclairs, black garlic, honey \$12  
French onion dip, celery stick, raisins \$10  
Smoked whiting, chard, preserved lemon \$11  
Deville egg, brown crab, pickled onion \$12  
Corned beef croquette, nasturtium hot sauce \$12

Seafood on ice \$49pp

Woodfired sourdough, confit garlic \$12  
Charcuterie selection, pickles \$38  
Soft curds, beetroot, molasses, watercress \$22  
Marinated peppers, hazelnut butter, sunflower \$24  
Snapper tartare, potato mayonnaise, saffron jelly \$25  
Pork sausage, apple ketchup, chicory \$34

Leeks vinaigrette, buckwheat milk, saltbush \$38  
Flathead fillets, citrus butter, seaweed \$51  
Charcoal chicken, Nan's stuffing, tarragon gravy \$48  
Flinders Island lamb, carrot, broccolini \$56  
400 gr Carpetbag steak, garlic prawns, pepper sauce \$95

Dressed leaves \$17  
Greens \$17  
Fries \$17

Chef's menu to share \$95pp  
+ Matched beverage - ask us for options

# HAZEL