

Oysters, mignonette \$6.5ea  
Chicken mousse éclair, black garlic, honey \$12ea  
French onion dip, celery stick, raisins \$9ea  
Smoked whiting, mustard leaf, preserved lemon \$10ea  
Devilled egg, crab, pickled onion \$12ea  
Corned beef croquette, nasturtium hot sauce \$12ea

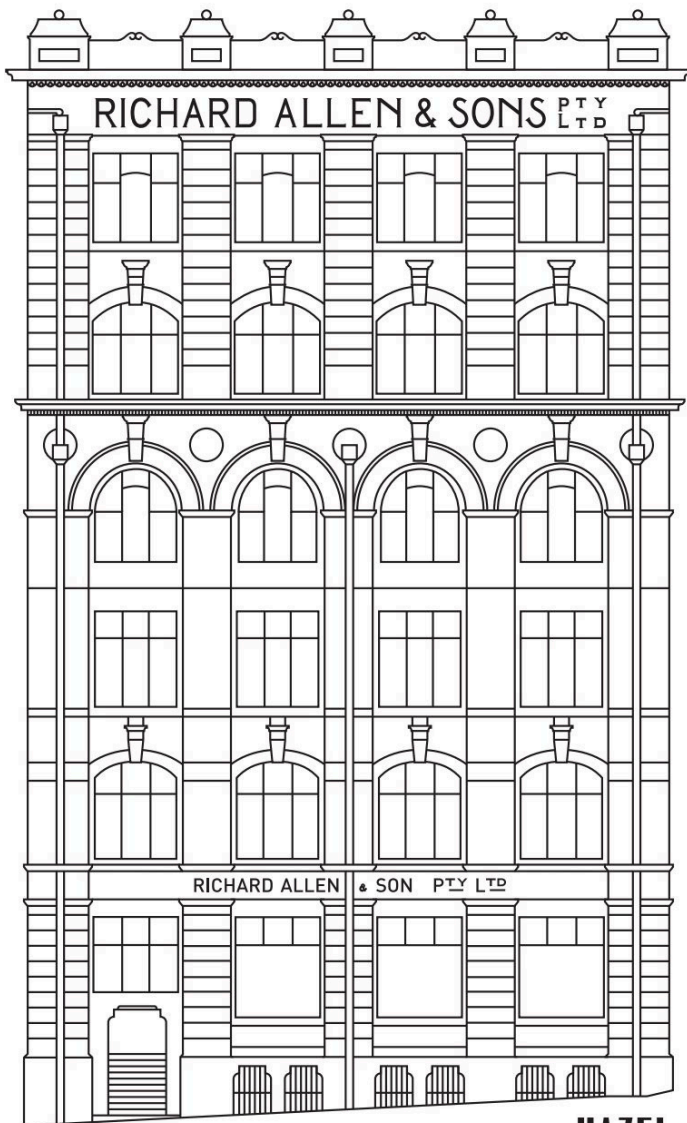
Seafood on ice \$49pp  
Woodfired sourdough, confit garlic \$12  
Soft curds, asparagus, kombucha, watercress \$22  
Marinated peppers, hazelnut butter, sunflower \$24  
Snapper tartare, potato mayonnaise, saffron jelly \$26

Leeks vinaigrette, wild rice pesto \$37  
Flathead fillets, citrus butter, seaweed \$51  
Charcoal chicken, Nan's stuffing, tarragon gravy \$48  
Flinders Island lamb, carrot, broccolini \$56  
350g Flinders Island scotch, saltbush butter \$78  
400g Surf and turf steak, sauce diane \$110

Fries \$13  
Dressed leaves \$16  
CGP carrots \$17  
Roast potatoes \$17

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

**HAZEL**



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