HAZEL

fire, smoke & seasonality.

CHEF'S MENU

Vegemite gougère, comté custard
Crudités, French onion dip

Woodfired sourdough, confit garlic
Beef tartare, cured yolk, caperberry
Charred cucumber, whipped feta, caraway

Roaring Forties lamb, green beans, salsa verde
Baby kestrel potatoes
Dressed leaves

Chocolate crèmeux, wild rice, coffee caramel

Additions + Upgrades -
Oysters $7.5ea
Bird Rock beef scotch fillet, house condiment $30pp
Cheese selection $38
All Australian Wine pairing $60

15% Public Holiday Surcharge