JOSEPH'S

BITES

Marinated mount zero olives | 11
Spicy Farmhouse salami, dill pickled quekes, garlic yoghurt, baguette | 22
Yellowfin tuna skewer, green apple, chive | 14
Spanner crab "taco", sugarloaf cabbage, Umai heritage caviar | 18
Green pea tartlet, apple mint, parmesan custard, fingerlime | 12
Sydney rock oysters, fresh lemon | 7ea

STARTERS

Spring vegetable vol au vent, asparagus, peas, broad beans, goats cheese, lemon | 28
Cured ocean trout, fennel puree, chive, warm prawn velouté | 32
Glazed duck leg, rhubarb, lime, pink peppercorn, grilled baby whitlof | 31
Pork rillette, crispy leeks, breakfast radish, brioche toast | 29

MAIN COURSE

Chestnut and lions mane mushroom rissotto, parmigiano reggiano, aged vincotto, black walnut | 48
Poached red snapper, community garden leaves, sauce gribeche, snow peas, spring onion | 53
Crispy pork belly, barbecued fenugreek and broad bean leaves, dijon mustard and riesling sauce | 55
Roasted quail stuffed with brioche, spring blossoms, herb sauce, radicchio | 59
Whole fish, capers, lemon, brown butter, parsley | MP

STEAKS

Bearnaise, caramelized onion condiment, pomme dauphine
Cape grim club steak | 61
Cape grim grass fed beef tenderloin | 76
Riverine dry aged ribeye to share (1kg) | 195

SIDES

Potato gratin, lemon thyme, cheddar | 25
Wood grilled asparagus, tarragon, parmesan crumb | 19
Butter and gem lettuce salad, apple vinaigrette | 17

DESSERT

Glazed chocolate and caramel parfait, cocoa crumb, raspberry sorbet | 22
Spring strawberry and vanilla paris brest | 25
Lemon meringue mousse, coconut chantilly, citrus gel | 22
Selection of petit fours | 25

CHEESE 75G

Selection of crackers, quince paste, muscatels
Bay of fires clothbound cheddar | 29
Pyangana st columba blue | 31
Shepards whey farmhouse brie | 27

Menu is subject to change due to seasonal availability.
A surcharge is applicable on Sundays (10%) and Public Holidays (15%)