JOSEPH'S

BITES

King prawn roll, potato bun, pickled apple | 13
Confit chicken croquette, peach and lime chutney | 9
Spanner crab cake, kohlrabi, dill, sourdough | 13
Tempura enoki mushroom, herb emulsion, porcini | 9
Marinated mount zero olives | 11
Sydney rock oyster, natural with lemon | 7ea
Sydney rock oyster, rockefeller, warrigal greens, pepper, Pernod | 9ea

STARTERS

Duck pate en croute, orchard pear compote, mustard seed, pistachio, orange, tarragon | 35
Mushroom "cannelloni", brick pastry, grilled mushroom, parmesan, mushroom jus | 28
Yellowfin tuna, mariposa plum vinegar, bonito cream, english sorrel | 30
Wagyu rump cap Steak tartare, quail egg yolk, grilled baguette | 28

MAINS

Port Arlington mussel chowder, fresh linguine, Noilly Prat, creme fraiche | 46
Crispy skin salmon, bronze fennel, orchard apple beurre blanc | 49
Kurobuta pork cutlet, roasted orchard fig, fig mustard, brown butter, pork jus | 54
Roaring forties lamb rack, anchovy rosemary and roasted garlic crust, potato fondant | 59

STEAKS

Shallot puree, dijon mustard, red wine jus
Cape Grim club steak | 58
Grass fed beef tenderloin | 74
Dry aged ribeye to share (1kg) | 190
Add tiger prawn garlic sauce Surf & Turf +18 ea

SIDES

Crispy celeriac pancake, white onion soubise, parsley puree | 16
Chopped gem lettuce salad, kohlrabi, sourdough croutons, apple vinegar dressing | 16
Grilled pumpkin and goats curd flatbread | 18

DESSERT

Orchard apple pavlova, lime curd, caramelized ricotta epsuma | 21
Crispy coconut rice, coconut sorbet, poached orchard, lemon verbena | 21
Opera cake, toasted almond ice cream, fig leaf custard | 21
Heritage orchard crumble for two | 39

CHEESE (75GM)

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