

The

Tropic

HOUSE SOURDOUGH Lemon butter **8**

FRESHLY SHUCKED OYSTERS Lemon, mignonette (each) **5**

KINGFISH TARTARE Citrus dressing, dill oil, finger lime **22**

CURED TROUT Preserved lemon yoghurt, tarragon, trout roe **25**

ANCHOVIES Butter beans, almond cream, extra virgin olive oil **20**

FRIED SCHOOL PRAWNS Lemon, preserved garlic aioli **23**

BURRATA Persimmon, chorizo oil **19**

FIG SALAD Camel milk curd, fresh pistachio, basil oil **22**

ROAST BEETROOT Walnut curd, pink grapefruit, basil **16**

WOOD FIRED PIG CALZONE Preserved vegetables, zucchini, fermented chilli sauce **23**

DRY AGED RIB EYE ON THE BONE (800g) Rolled in black pepper, caramelised butter **120**

LAMB LEG Zucchini salad, goats curd, fresh mint **34**

VEAL LOIN Fresh peas, spiced salami, spring onion, yellow peach **35**

OCEAN KING PRAWNS Dry vermouth butter, shellfish oil, basil **39**

SEARED MARKET FISH Tomato pesto, braised witlof, herbs **(Market price)**

FRESH TAGLIATELLE Vegetable glaze, mushrooms, basil, capers, pecorino **26**

BITTER LEAVES Cauliflower, raw corn, walnut, honey dressing **18**

BROCCOLINI Roast capsicum tahini **12**

HAND PICKED GREEN BEANS Macadamia, lemon zest **14**

CRISPY THICK FRIES Pavilion sauce **10**