

Oysters, mirepoix mignonette \$5ea
Mussel + nasturtium \$4ea
Pigs head croquette + peach \$7ea
Our bread + kefir butter \$8
Fresh curd, CGP cucumber, fennel pollen \$22
Raw fish, kohlrabi, preserved lemon \$22
Housemade mortadella + peppers \$20
Duck liver parfait, baguette, cherry \$19
Tomatoes, shiso + plum \$18
Zucchini, sunflower + basil \$22
Kipflers, whey, trout roe \$24
Bruce's fish, seaweed + tomatoes \$37
Wood roasted pork chop, sugarloaf + radish \$39
Scotch fillet, miso butter \$45
CGP leaves + kombucha vinaigrette \$11

Fig leaf parfait, berries \$14
Spelt vanilla slice \$16
Australian cheese plate \$14 / \$36

Chef's menu to share \$75pp / \$95pp

Check in Here

HAZEL

