



## Dinner 7 nights

Sourdough, cultured butter	8
Oyster, natural	4.5ea
Roasted oyster, pepperberry	5ea
Snapper sashimi, green chilli, fingerlime, galangal, coconut	24
Chilled Coffs Harbour prawns, bush tomato dressing, green onion	28
Ballina pippies, white wine, butter, sea herbs	28
Beef carpaccio, sesame, pine-nut, yuzu, macadamia, crispbread	24
Mushroom and water chestnut dumplings, chilli, soy	20
Market fish, coconut rice, yuzu butter, sea herbs, sesame	44
Charred brussels sprouts, sesame, house furikake	12
Crispy skin duck breast, sweet potato, Davidson plum, blackberry	44
Iceberg, ranch, parmesan, croutons	12
Pan-fried snapper, Yellowtail curry, coconut	44
Roti and coconut rice	12
Charred Yamba king prawns, grapes, nori, capers, brown butter	44
Westholme wagyu rump cap, butternut pumpkin, charred brocollini	44
Chips, aioli	10
Poached rhubarb, pistachio pastry, yoghurt, rose	18
Banana roti, vanilla ice-cream, rum caramel	18
Yuzu millefeuille	18
Whipped Binnorie brie, Davidson plum, pepperberry and oat biscuit	18



Chefs pick, shared menu 99pp    matched wines 55pp    cheese course 9pp