



M A R G A R E T
R I V E R

little bites

house focaccia + house butter	8
marinated estate olives	9
smoky bay oyster, sunomono, shiso	5
smoked fremantle sardine, carrot, butter crumb (2)	12

entrée / share

cauliflower panna cotta, almond, green raisin, vadouvan	20
pumpkin + brûlée tart, stracciatella, clove, beach herbs	20
ōra king salmon, fennel, daikon, apple core vinegar, kelp	23
smoked lamb ribs, burnt cabbage, bbq sauce	24
cured meat selection, chicken liver parfait, guindillas	35

main

char-grilled bull herring, squid ink, chlorophyll	28
ferron risotto, salt baked celeriac, macadamia, plum	30
smoked pork hock, gnocchi, black garlic, cherve	36
confit duck leg, compressed mandarin, szechuan jus	39
rankin cod, fennel, smoked padron pepper	43
smoked beef brisket, creamy leek, radicchio, curry, ash	45

feed me

5 course menu designed by our chef	80
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sides

hand cut chips, saltbush salt	10
pickled baby gem, bagna cauda, pecorino	10
brussel sprout, maple bacon, pecorino	10
green beans, chilli + confit garlic	10
heirloom tomato, burrata, olive, shiso	15