



ENTRÉE

Sydney Rock oysters, lemon, classic mignonette (df,gf) \$35 1/2 doz/\$65 doz

King prawns, nduja, garlic, grilled bread (gfo,df) \$36

Yellowfin Tuna, tomato & dashi jelly, crème fraiche, ponzu dressing, potato crisps (gf) \$32

Beetroot, apple, goats curd, pistachio crumb, kale, za'tar (v,gfo) \$24/\$28

Wagyu bresaola, Jerusalem artichoke, potato foam, poached egg, parmesan (gf) \$35

MAIN

300G sirloin, Paris mash, bearnaise, glazed dutch carrots (gf) \$56 red wine jus +\$5

Market fish, lemon beurre blanc, baby gem, gribiche (gf) \$51

Squid ink pasta, roast cherry tomato, chili, garlic, spanner crab (df,vo) \$28/\$34

Lamb rump, confit lamb breast, miso eggplant, jus, pepper jam, pickled turnip (df,gf) \$49

Wagyu sausages, mashed potato, onion gravy, fried eschalots \$30

SIDES

Mashed potato (v, gf) \$12 | Grilled vegetables, mojo rojo, pine nuts (v, n, nfo) \$12

Chips \$10 | Green leaves, sherry vinaigrette (v, gf) \$10

DESSERT

White chocolate semifreddo, treacle, mascarpone, almond crumb (gfo,n) \$16

Basque cheesecake, Chantilly, berries, crumble (n) \$15

Dark chocolate fondant, vanilla bean ice cream \$16

Vanilla pannacotta, elderflower, strawberries, lemon, meringue (gf) \$15

Selection of cheeses, lavosh (gfo,n) \$26/\$38

Caffe Affogato / add Frangelico, Amaretto, Baileys, Amaro \$9/\$19

(df) dairy free, (n) contains nuts, (gf) gluten free, (vo) vegetarian option available (nfo) nut free option available