



ENTRÉE

Sydney rock oysters, lemon, classic mignonette (<i>df, gf</i>) (½ dozen / dozen)	30 / 60
Scallops, crustacean butter	32
Calamari, Portuguese seasoning, lemon, kewpie mayo	24
Cured kingfish, spiced coconut vinegar, finger lime, caviar and burnt orange	36

MAINS

300g sirloin, jus, black garlic, butter potatoes, French beans (<i>gf</i>)	56
Market fish, snap peas, salmoriglio, lemon beurre blanc	51
Squid ink spaghetti, spanner crab, cherry tomatoes, chilli, parsley	28 / 34
Lamb rump, olives, tapenade, pea emulsion	49

SIDES

Caesar; Baby gem lettuce, Caesar dressing, parmesan, croutons (<i>vo</i>) (<i>gfo</i>)	18
Add Chicken	25
Caprese; heirloom tomatoes, buffalo mozzarella, basil, sauce vierge (<i>v</i>) (<i>gf</i>)	18
Chips	10
Garden salad	10

DESSERT

Basque cheesecake, Chantilly, berries, crumble (<i>n</i>)	15
Hazelnut mousse, dark chocolate gelato, shaved chocolate ice, hazelnut crunch (<i>n</i>)	16
Selection of cheeses, lavosh (<i>gfo, n</i>)	26 / 38
Caffe Affogato / add Frangelico, Amaretto, Baileys, Amaro	9 / 19