



MENU

ENTRÉE

Sydney rock oysters, lemon, classic mignonette df, gf (½ dozen / dozen)	30 60
Calamari, Portuguese seasoning, lemon, kewpie mayo df	24
Leek & asparagus tart, creamed spinach, grana padano v	25
Ham hock & gruyere croquette, celeriac remoulade, petit salad	28

MAINS

Steak frites, diane sauce (300g sirloin) gfo	58
Crispy skin Market fish, confit piperade, sea urchin bouillabaisse gf	55
Spatchcock persillade, seasonal vegetables, natural jus (<i>please allow at least 25 minutes cooking time</i>) df	39
Lamb shank lyonnaise, mash, zucchini, dutch carrots, gremolata	48

SIDES

Mashed potato v, gf	12
Grilled broccolini, charred scallion, jalapeno cream v	14
Chips	10
Green leaves, sherry vinaigrette v, gf	10
Straciatella, seasonal leaves, grapes, cherry tomato, macadamia, sherry vinaigrette, grana padano v n nfo	16

DESSERT

Bombe Alaska, frozen pistachio parfait, cumquat marmalade n nfo	16
Basque cheesecake, Chantilly, berries, crumble n nfo gfo	15
Selection of cheeses, lavosh gfo	26 38
Cafe 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

