



# 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
Scallop, furikake, celeriac	32

## MAINS

250g sirloin, Paris mash, grilled brassica, diane sauce gf	58
Crispy skin market fish, lemon beurre blanc, salmoriglio, sea blight gf	55
Wagyu sausages, mashed potato, onion gravy, peas	39
Pie of the day, mashed potato, peas	36

## SIDES

Mashed potato v, gf	
Grilled broccolini, charred scallion, jalapeno cream v	12
Chips	14
Green leaves, sherry vinaigrette v, gf	10
Caesar salad; iceberg, parmesan, croutons	10
+ chicken \$7   + bacon \$5   + egg \$3   + avocado \$5	18

## DESSERT

Bombe Alaska, frozen pistachio parfait, cumquat marmalade n nfo	16
Sticky date pudding, vanilla bean ice cream, toffee sauce	16
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

"Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products."

