



Menu

ENTRÉE

Sydney rock oysters, lemon, classic mignonette ½ doz / doz (df,gf)	30 / 60
Scallop, charcuterie XO, celeriac	32
Crumbed king George whiting on prawn toast, Asian herbs, sweet and sour sauce	28
Grilled calamari with chili and rocket (df,gf)	24
Panzanella salad; heirloom tomatoes, buffalo mozzarella, parmesan custard, malt croutons, prosciutto, basil (vo)	25
Yellowfin tuna tostada, jalapeno salsa, red onions, coriander, avocado, chipotle mayo, tajin spice	38

MAINS

Marinated lamb cutlets, salsa verde, saffron pilaf, homemade tomato chutney, raita (gf)	52
250g sirloin, red wine jus, hasselback potatoes, roasted onion (gf)	49
Spinach ravioli filled with ricotta and mushroom tapenade, sage, pine nuts, brown butter (v)	34
Crispy skin market fish, lemon beurre blanc, salmoriglio, confit tomatoes, zucchini (gf)	49
Squid ink pasta with roasted cherry tomatoes, spanner crab, chilli, coriander	37

SIDES

Petite Bouche farm leaves, sherry vinaigrette	10
Chips	10
Green beans with green olive tapenade and tahini	14
Caesar salad; iceberg, parmesan, croutons, bacon, egg <i>chicken \$7 +avocado \$5</i>	18

DESSERT

Bombe Alaska	16
Citrus rum baba, cardamon cream, vanilla ice cream, pistachios (n)	16
Selection of cheeses, lavosh (gfo)	26 / 38
Café Affogato / + 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."

