

SNACKS

ARTISAN SOURDOUGH 8PP

smoked butter, charcoal salt · LDO, LGO, V, VGO

SYDNEY ROCK OYSTERS

natural, mignonette, lemon **8EA** · LG, LD, A

native finger lime & espelette pepper **9EA** · LG, LD, A

HOKKAIDO SEA SCALLOPS 17EA

ceviche, native finger lime, avocado, chilli · LD, LG, I

grilled, beurre blanc with Oscietra caviar · LDO, LG I

CRISP POTATO PAVE 15EA

dry-aged beef tartare, fullblood wagyu bresaola · LG

raw tuna, spicy mayo, chive, Oscietra caviar · LG

CHILLED SEAFOOD PLATTER 199

LD, LG, M

sydney rock oysters
natural, mignonette, lemon

bluefin tuna crudo
king crab legs
chilled king prawns
southern rock lobster

selected sauces, dressings, lemon

ENTRÉES

BALMAIN BUGS 59

chilled, tarragon mayonnaise, lemon · LD, LG, A

RAW TUNA CRUDO 38 *chef's recommendation*

harissa, roe, turmeric, ice plant · LD, LG, A

DRY-AGED WAGYU STEAK TARTARE MB5+ 38

quail egg yolk, potato crisps, horseradish, chive · LDO, LG

OCTOPUS 46

stracciatella, romesco, pickled green chilli · LDO, LG, A

ARTISAN BURRATA 31

heirloom pumpkin, fig, endive, pepitas · LG, V

PRAWN COCKTAIL 38

cos, cherry tomato, dill, Marie Rose, lemon · LD, LG, A

LAMB SHOULDER CROQUETTES 31

pickled onion, hot mustard aioli · LD

AUTUMN VEGETABLE CRUDITES 31

leaves, chimichurri, fermented chilli, herb yoghurt · LD, LG, V, VG

MAINS

MURRAY RIVER COD 76

butter emulsion, Yarra Valley salmon roe, chive · LDO, LG, A

DUCK BREAST 52

fig, straw potato, kohlrabi, macadamia · LD, LG

LOBSTER TAGLIATELLE 99 *signature dish*

bisque, soft herbs · A

BERKSHIRE PORK 52

beluga black lentil, radicchio, salt bush butter · LDO, LG

GNOCCHI 46

Jerusalem artichoke, pencil leek, enoki, herb vinaigrette · LD, V, VG

GOAT CHEESE ENDIVE SALAD 42

beets, walnut, olive croute · LDO, LGO, V, VGO

MILK-FED VEAL 64

sage, caper, brown butter, frisée, parmigiano reggiano 24-month

STEAKS

EYE FILLET 200G 68

Pasturelands, pasture fed 120-day Southern NSW MB2+

RIB EYE 300G 110

Little Joe, pasture fed 120-day Southern NSW MB4+

FULLBLOOD WAGYU STRIPLOIN 300G 220

Stone Axe, MB 9+

T-BONE 1KG 280

6-weeks dry aged, Riverine, 120-day grain fed, NSW, MB2+

choice of sauce · bearnaise, chimichurri, red wine jus, peppercorn, fermented chilli, garlic butter, extra sauce +6

We offer complimentary condiment service of a range of mustards

SIDES

SHOESTRING FRIES 14

sea salt · LD, LG, V, VG

BROCCOLINI 17

fermented chilli, smoked almonds · LD, LG, V, VG

DUCK FAT POTATOES 17

rosemary, confit garlic · LD, LG, VO, VGO

BRUSSEL SPROUTS 17

black garlic, apple balsamic, parmigiano reggiano 24-month · LDO, LG, VO, VGO

SELECTED MUSHROOMS 22

confit garlic butter, hollandaise, pecorino, lemon · LG, V, VGO

HEIRLOOM CARROTS 18

hot honey, miso · LD, LG, V, VGO

ICEBERG SALAD 16

green goddess, candied walnut · LDO, LG, V, VGO

LG - Low Gluten | **LD** - Low Dairy | **V** - Vegetarian | **VG** - Vegan | **LGO** - Low Gluten Option | **LDO** - Low Dairy Option | **VO** - Vegetarian Option | **VGO** - Vegan Option | **A** - Australian | **I** - Imported | **M** - Mixed
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.
Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% fee of 1.1% + GST.
EFTPOS (must insert card & select cheque or savings) is surcharge free.
A surcharge of 10% apply on Sundays and 15% on public holidays.