SNACKS

ARTISAN SOURDOUGH 9
cultured butter, charcoal salt • LGO, LDO, V, VGO

OYSTER 8
sydney rock, natural, mignonette, lemon • LG, LD, A

NATIVE FINGER LIME OYSTER 9
sydney rock, espelette pepper • LG, LD, A

GRILLED HOKKAIDO SEA SCALLOP 18
beurre blanc, oscietra caviar • LG, LDO, A

CEVICHE HOKKAIDO SEA SCALLOP 18
native finger lime, avocado, chilli • LG, LD, A

STEAK TARTARE POTATO PAVE 16
dry-aged beef, full blood wagyu bresaola • LG, LDO, VO, VGO

BLUEFIN TUNA POTATO PAVE 16
raw tuna, spicy mayo, chive, oscietra caviar • LG, LDO, A

ENTRÉES

BLACK PEARL CAVIAR 30G 199
oscietra black caviar, potato pave, creme fraiche, chives • LG, LDO, I

RAW TUNA CRUDO 39
harissa, roe, turmeric, ice plant • LG, LD, A

SASHIMI PLATE 68
southern bluefin tuna, hiramasa kingfish, ora king salmon, hokkaido scallop, dashi shoyu, wasabi, pickled ginger • LGO, LD, A

DRY-AGED WAGYU STEAK TARTARE 39
mb5+, quail egg yolk, potato crisps, horseradish, chive • LG, LDO

GARLIC AUSTRALIAN TIGER PRAWNS 54
confit garlic butter, parsley, chilli, lemon • LG, LDO, A

OCTOPUS 47
stracciatella, romesco, pickled green chilli, garlic chips • LG, LDO, A

VANNELLA BURRATA 32
roasted peach, tomato chilli jam, basil • LG, V

LAMB SHOULDER CROQUETTES (3) 32
pickled onion, hot mustard aioli • LD

SPRING CRUDITES 32
leaves, chimichurri, fermented chilli, herb yoghurt • LG, LD, V, VG

MAINS

LOBSTER TAGLIATELLE 99
bisque, soft herbs • A

WATTLESEED SMOKED DUCK BREAST 53
charred radicchio, hazelnut, davidson plum, jus • LG, LD

MURRAY RIVER COD 77
butter emulsion, yarra valley salmon roe, chive • LG, LDO, A

CAULIFLOWER FIORETTO 47
confit kipfler, raisons, pine nuts, cauliflower purée • LG, LD, V, VG

ROASTED PUMPKIN & LENTIL SALAD 42
radicchio, herbs, goats curd, pepita & sesame dukkah, lemon • LG, LDO, V

MILK-FED VEAL 64
sage, caper, brown butter, frisée, 24-month parmigiano reggiano • LDO

STEAKS

1KG T-BONE 282
riverine, 6-week dry aged, 120-day grain fed, nsw, mb2+ • LG, LDO

300G WAGYU STRIPLOIN 222
stone axe, fullblood wagyu, mb9+ • LG, LDO

200G EYE FILLET 70
pasturelands, pasture fed, 120-day southern nsw, mb2+ • LG, LDO

300G RIB EYE 112
little joe, pasture fed, 120-day southern nsw, mb4+ • LG, LDO

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

SELECTED MUSHROOMS 23
confit garlic butter, hollandaise, pecorino, lemon • LG, LDO, V, VGO

BROCCOLINI 18
fermented chilli, smoked almonds • LG, LD, V, VG

DUCK FAT POTATOES 18
rosemary, confit garlic • LG, LD, VO, VGO

SHOESTRING FRIES 15
sea salt • LG, LD, V, VG

HEIRLOOM CARROTS 19
hot honey, miso • LG, LD, V, VGO

ICEBERG SALAD 17
green goddess, parmesan, candied walnut • LG, LDO, 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.

A surcharge of 10% apply on Sundays and 15% on public holidays.