

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 · LD0, 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 · LD0, LG

GNOCCHI 46

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

GOAT CHEESE ENDIVE SALAD 42

beets, walnut, olive croute · LD0, LG0, 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 · LD0, 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 · LD0, 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.
A surcharge of 10% apply on Sundays and 15% on public holidays.