

## To Start

Freshly Shucked Oysters shallot & red wine vinegar, lime	7ea	Focaccia marinated olives, almond romesco	16
Beef Brisket Croquette Dijon aioli	6ea	Stracciatella heirloom tomato, basil, pistachio, white balsamic, charred sourdough	28
Salted Pistachios	8	Charcuterie	32
Roast Spiced Almonds	8	San Nicola prosciutto, mortadella, bresaola, pistachio, pickled chilli	

## Entrées

Whipped Chickpea roast peppers, pickled cucumber, charred sourdough	26	Crisp Soft Shell Crab pink onion, kewpie, chilli	33
Marinated Beef Skewer jalapeno chimichurri	20ea	Beef Carpaccio pickled shimeji, rocket, parmesan	28
Yellowfin Tuna Tartare rice crisp, finger lime mayonnaise	36	Chargrilled WA Octopus taramasalata, roasted new potatoes, paprika peppers	36   52

## Mains

Mezze Maniche Pasta slow roasted lamb, spinach, parmesan	42	Saffron & Prawn Risotto brown butter	32   48
Grilled Swordfish eggplant caponata, fennel, parsley oil	58	Chicken Breast roast cauliflower puree, charred broccolini, red wine jus	52
Grilled Pork Cutlet chimichurri, apple slaw, burnt apple purée	48	Confit Duck Leg beetroot puree, bean sprout, master stock	48

## Chargrilled

Black Angus Eye Fillet - 150 grams	55	<i>served with triple cooked potatoes, caramelised onion, red wine jus</i>
Black Angus Scotch Fillet - 350 grams	59	
Black Angus Ribeye - 500 grams	75	
		<i>add peppercorn sauce +\$7</i>

## Sides

Baby Gem Lettuce yoghurt dressing, toasted pepitas	16	Seasonal Greens EVOO, sea salt	18
Crispy Fried Onions herb sea salt	15	Handcut Chips sea salt	14

