

To Share*

Salted Pistachios	8
Roast Spiced Almonds	8
Freshly Shucked Oysters shallot & red wine vinegar, lime	6.5 each
Focaccia marinated olives, hummus, za'atar	16
Pickled Albany Sardines Toast whipped lemon ricotta, orange, fennel pollen	18
Burrata & Prosciutto hazelnut, white balsamic dressing, genoa figs	32

**recommended for one or two people*

Entrées

Beef Skewer fragrant spices, red pepper marinated	20 each
Beef Carpaccio native thyme, salt bush, pecorino	24
Kingfish Tartare strawberry, umeboshi infused sesame seeds, crème fraîche, jalapenos	36
Chargrilled Octopus taramasalata, oregano, new potato, rocket	36
Mushrooms & Leek Risotto sautéed swiss brown mushrooms, parmesan	32 48
Heirloom Beetroot cashew cream, pomegranate molasses, roasted cashews	24

Exclusive Private Dining Room Available

Seats up to 28

Cocktail party for up to 60 people

Restaurant Available For Exclusive Use:

Weddings, corporate functions, family events

Mains

Grilled Snapper Fillet caponata, pinenuts, confit fennel, herb dressing	54
Chicken Breast creamy polenta, tomato ragù	48
Slow Cooked Frankland River Pork Collar braised cannellini beans, tomatoes, coriander, lime salsa	48
Mezze Maniche Pasta lamb ragù, lemon pangrattato	42
Black Angus Sirloin - 300 grams - ginger, lemon glazed shimeji mushrooms, black vinegar	65

Chargrilled

Eye Fillet	150 grams	52
Scotch Fillet	350 grams	58
Ribeye Fillet	500 grams	70

*Served with triple cooked potatoes,
caramelised onions, red wine jus.*

Sides

Rocket, Pear, Parmesan Salad chardonnay vinegar dressing	18
Seasonal Greens EVOO, sea salt	18
Crispy Fried Onions herb sea salt	15
Handcut Chips sea salt	14
Charred Baby Carrots sesame paste, gremolata	15

