

To Start

Salmon Roe Tart	11	Baked Scallop	13
Horseradish Crème Fraîche, Chive		Herb Butter, Bottarga	
Gilda	8	Wagyu Beef Skewer	15
Green Olive, Guindilla, & Anchovy Skewer		Date & Tamarind Glaze, Pickles	

Entrées

Miche Boule Sourdough	14	Sydney Rock Oysters	8 ea
Salted Cultured Butter		Served Natural, Champagne & Chive Mignonette	
Heirloom Tomato Salad	25	Moreton Bay Bug	38
Goat's Curd, Nectarine, White Balsamic		Horseradish Ketchup	
Fig Salad	24	Yellowfin Tuna	33
Bresaola, Pistachio, Beetroot, Rocket		Crème Fraîche, Snow Peas, Green Olive Brine	
Hand-diced Beef Tartare	36	Pan-seared King Prawns	31
Blackened Chilli, Brioche Crouton		Chilli, Confit Lemon, Garlic	

Mains

Cavatelli Pasta	33	Dry Aged Duck Breast	57
Sugar Snaps, Sorrel, Buffalo Curd, Pine Nuts		Orange & Chicory Salad, Marmalade Jus	
Mafaldine Pasta	49	250g Tajima Wagyu MBS 4-5 Scotch Fillet	67
Blue Swimmer Crab, Vermouth, Chilli, Lemon Confit		Umami Butter	
Market Fish	MP	500g Pure Black Wagyu MBS 8-9 Sirloin	159
Piperade, 'Nduja		Smoked Tallow Jus	
Roaring Forties Rolled Lamb Loin	57	Daily Chef's Cut	
Grilled Zucchini, Sorrel, Pan Jus		Ask Your Server For Today's Selection	

Sides

Grilled Peaches & Carrots	18	Shoestring Fries	16
Aleppo Honey, Herbed Yoghurt, Basil		Spiced Mayonnaise	
Chilled Seasonal Beans	18	Mixed Leaf Salad	18
Herb Salsa, Pecorino		Mustard Vinaigrette, Fine Herbs	

Desserts

Mango Sorbet	9	Black Forest Trifle	19
Pineapple Granita, Coconut		Cherry, Kirsch, Chocolate	
Basque Cheesecake	16	Cheese Selection	
Apricot, Vanilla		Quince Paste, Baguette	
Ice Cream & Sorbet Selection	8 ea	1 selection	24
Tuile		Additional selections	11