

To Start

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

Entrées

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

Mains

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

Sides

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

Desserts

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