

DINNER

APPETISERS

OLD BAY WARM MARINATED OLIVES (V, GF, DF)	9
WHIPPED COD ROE, WITLOF, CURED EGG YOLK	14
CEVICHE GULF KING FISH	16
stracciatella, radish, watermelon	

ENTRÉES

CAESAR SALAD	25
Cos lettuce hearts, croutons, bacon, shaved parmesan, Caesar dressing	
Add grilled chicken 6	
Add grilled prawns 12	
Add smoked salmon 9	
MUSHROOM SAFFRON RAVIOLI (V)	24
salsify, mushroom, green coffee, hazelnut	
KING PRAWN (GF)	27
pancetta, sushi rice, sea herbs	
CHARRED FREMANTLE OCTOPUS	25
roasted bone marrow, bread crumbs, red wine jus	
MILK BRAISED PORK BELLY	27
kimchi, spiced amaranth, pork skin, XO	

THE GRILL

MARKET FISH OF THE DAY	40
GREAT PYRENEES FOUR BONE LAMB RACK 350G, VIC	52
CAPE GRIM FLANK STEAK 300G, TAS	45
CROSS BREEDS WAGYU RUMP CAP 300G VIC	47
GRAIN FED RANGERS VALLEY BONE IN STRIPLOIN 300G, NSW	46
FREE RANGE PERI PERI SPATCHCOCK	36

all steaks are served with smoked bone marrow and celeriac remoulade
sauce options (GF): béarnaise, mushroom jus, cognac peppercorn jus

MAINS

PICKLED ROASTED PUMPKIN RISOTTO (V)	32
granola, buckwheat, goats curd	
RED SNAPPER (GF)	38
charred hispi cabbage, smoked clam, king brown mushroom	
CONE BAY BARRAMUNDI (GF)	40
baby peas, mussel butter	
LEMONGRASS SCENTED CORN FED CHICKEN BREAST	38
corn husk, young corn, chicken skin	
HICKORY SMOKED DUCK BREAST (GF)	42
barletta onion, radicchio, jarmon	
RIVERINA PASTRAMI CRUSTED LAMB LOIN (GF)	42
smoked eggplant, sheep's yoghurt, broad beans	

SIDES - 10

rustic lemon & chilli chips (v)
carrots, almond, tahini yoghurt (v,gf)
wild rocket salad, semi-dried tomato, parmesan, nashi pears (v)
ancient grain salad, yoghurt, sumac, pomegranate (v)
sautéed broccolini, garlic, chilli (v)
fermented black garlic mash, truffle oil (v)

please inform staff of any dietary requirements