

Menu

Sourdough, cultured butter	6 / 9
Saffron taleggio arancini, manuka honey	22
Eggplant, whipped tahini, salsa verde, fennel, pine nuts	24
Scallop crudo (I), calamansi, kaffir lime, chilli	36
Grilled Fremantle octopus (A), macadamia romesco, kipfler potato	34
Grilled Yamba prawns (A), nduja butter, lemon	39
Grilled quail, witlof, blackberries, raspberry vinaigrette	36
Classic steak tartare, parmesan, ficelle croutes	32

Roasted brassicas, cauliflower cream, smoked almonds, pomegranate	32
Carbonara risotto, guanciale, parmesan, egg yolk, black pepper	34
Fraser Isle spanner crab linguine (A), lemon, chilli, garlic	42
Aquna Murray cod (A), leek & champagne velouté, fennel, cavolo nero	44
NZ john dory cotoletta (I), seaweed tapenade, lemon	45
Duck breast, braised red cabbage, cranberries, hazelnuts	44
Borrowdale pork tonkatsu, cabbage, yuzu	40
Cheeseburger 180g, house ketchup, caramelised onion, fries	28
Black Onyx wagyu striploin mbs 5+ 250g, gentlemen's relish, pepper sauce, fries	55

Paris mash	12
Fries	10
Crispy Brussels sprouts, chardonnay and hazelnut dressing, preserved lemon	16
Rocket, parmesan, apple, candied walnuts, honey balsamic dressing	15

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

SEAFOOD ORIGINS – A = AUSTRALIAN · I = IMPORTED · M = MIXED (AUSTRALIAN & IMPORTED)
CASHLESS PAYMENTS ONLY · 10% SUNDAY SURCHARGE APPLIES · 15% PUBLIC HOLIDAY SURCHARGE APPLIES