

## BREAD

### Artisan Sourdough Slices (V)

Selection of freshly baked sourdough, French cultured butter, olive oil, olive tapenade **14**

## ENTREE

### Seared Shark Bay Scallops (S/GF)

Jerusalem artichoke purée, semi dried cherry vine tomatoes, finger lime dressing **26**

### Kale & Quinoa Salad (V)

Hass avocado, cherry vine tomatoes, manchego cheese, walnuts, honey mustard emulsion **26**

### La Delizia Burrata (V)

Heirloom tomatoes, balsamic grapes, extra virgin olive oil, pesto **32**

### Salmon Tiradito (S)

Hass avocado, truffle teriyaki sauce, saffron mayo, spring onion, lemon coulis **33**

### Australian Fresh Oyster (GF/DF)

Half dozen oysters, served shallot mignonette, and lemon **33**

## MAIN

### Mushroom Cannelloni (V)

Truffle mushroom sauce, garlic, and parsley **40**

### Harissa Chicken Skewers

Pita bread, harissa sauce, shallots, tabouleh, grilled lime **48**

### Sea-To-Plate Psari Plaki (S/GF/DF)

Baked catch, extra virgin olive oil, garlic, cherry vine tomato, fennel, parsley **48**

### Beef Cheeks

Slow cooked, potato fondant, vegetables, shallots **49**

## GRILLS

### Striploin

250g, black angus, grass fed, dry aged, best served medium rare **52**

### T-Bone

400g, black angus, grass fed, dry aged, best served medium rare **59**

### Amelia Park Lamb Rack

250g, grass fed, potato mousseline, best served medium rare **59**

## SIDES (GF, V) 16

Hand cut fries with crispy leeks

Heirloom tomato and baby gem salad

Exotic mushrooms

Steamed seasonal vegetables

## SAUCES

Red Wine Jus | Classic Béarnaise | Pepper Berry

Wild Forest Mushroom | Rosella Jus

**GF** - Gluten free   **V** - Vegetarian   **VG** - Vegan   **DF** - Dairy free   **S** - Sustainable sourcing

Credit and debit card fee - Mastercard, Visa, Amex 1.5% | Diners 3%

No split billing