

BREAD

Artisan Sourdough Slices (V)

Freshly baked sourdough, French cultured butter, olive oil, olive tapenade **14**

ENTREE

Chicken Cobb Salad

Blue cheese, crispy turkey, avocado mousse, poached egg, ranch dressing **32**

Seared Shark Bay Scallops (SS)

Celeriac purée, herbed breadcrumbs, green oil **28**

La Delizia Burrata (V)

Heirloom tomatoes, extra virgin olive oil, aged balsamic **32**

Beef Ponzu

Torched beef, ponzu sauce, radish, capers, crumbs **42**

Australian Fresh Oyster (GF/DF)

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

MAIN

Truffle Mushroom Gnocchi (V/N)

Exotic mushrooms, tomatoes, pesto oil, grana padano **40**

Harissa Chicken Skewers

Pita bread, shallots, tabouleh, charred lime **48**

Sea-To-Plate (SS/GF/DF)

Baked catch, extra virgin olive oil, garlic, tomato and pineapple salsa, olives, parsley **48**

Lamb Shank (DF/GF)

Slow cooked, natural lamb jus, seasonal vegetables **48**

GRILLS

Striploin

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

T-Bone

500g, black angus, grass fed, dry aged, best served medium rare **69**

Amelia Park Lamb Chop

4 pieces, grass fed with potato mousseline, best served medium rare **59**

TO SHARE

Served with a choice of 2 sides and 2 sauces

Tomahawk

1kg, black angus, grass fed, dry aged, best served medium rare **175**

SIDES

16

Hand cut fries

Crispy brussels sprouts

Truffle butter potato mash (GF)

Sautéed mushrooms (GF/V/VG/DF)

Steamed seasonal vegetables (GF/DF/VG)

SAUCES

Red Wine Jus | Classic Béarnaise | Pepper Berry

Wild Forest Mushroom

GF - Gluten free **V** - Vegetarian **VG** - Vegan **DF** - Dairy free **SS** - Sustainable sourcing **N** - Nuts **S** - Seeds

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

No split billing