

Entrees.

HEIRLOOM BEETROOTS	25
baby turnips, pomegranate molasses, macadamia (GF, VGN)	
SEA SCALLOPS	32
finger lime, butter milk, cucumber, pink peppercorn (GF)	
STRACCIATELLA	29
rhubarb, strawberry gum, hazelnut, grilled bread	
PORK BELLY	29
maple mustard glaze, burnt nectarine, radicchio (GF, DF)	
DAPL SIGNATURE CHARGRILLED BABY OCTOPUS	29
chorizo xo, fennel, fresh herbs (DF)	

Mains.

MISO EGGPLANT AND FOREST MUSHROOM	40
cashew, furikake, tamarillo emulsion, herb oil (GF, VGN)	
INFINITY BLUE BARRAMUNDI	48
sea herbs, edamame, cannellini beans, lemon myrtle beurre blanc (GF)	
LEMON THYME CHICKEN BREAST	42
cavallo nero, king brown mushroom, macadamia oil, bush tomato jus (GF, DFO)	
DASHI BRAISED SHORT RIB	48
daikon, swiss chard, brown onion and davidson plum puree (GF, DF)	
BUSH SPICED LAMB RUMP	48
almond romesco, eggplant, seeded mustard jus (GF, DFO)	

Set menu.

Two courses 69
Wine pairing +25

Three courses 84
Wine pairing +35

Sides.

HONEY ROAST DUTCH CARROTS	13
lemon labneh, macadamia, curry leaf (GF)	
FRIED BRUSSELS SPROUTS	13
maple mustard vinaigrette, toasted pepitas pancetta (GF, DF)	
ROQUETTE SALAD	13
goats' cheese, stone fruit, cashews (GF)	
CRISPY FRIES	12
herb and garlic salt, aioli (GF)	

Steaks.

served with confit tomatoes, choice of
sauce GF, DFO

supplement on set menu +14

PORTORO 300GM BEEF SIRLOIN	55
SOUTHERN PRIME 250GM BEEF RIB-EYE	50
FIVE FOUNDERS 200GM BEEF EYE FILLET	58

red wine jus | seeded mustard jus | peppercorn jus

Desserts.

SELECTION OF AUSTRALIAN CHEESES	25
quince paste, crackers (GFO)	
ROSELLA PANNACOTTA	20
macadamia crumb, seasonal berries, (GFO)	
ROASTED FIGS	20
native berry compote, whipped honey mascarpone (GF)	
CHOCOLATE AND HAZELNUT	20
fresh raspberry, chocolate ganache	

v	vegetarian	gf	gluten free
o	option available	df	dairy free
ugn	vegan		