



## **DINNER**

### **TO START**

Grilled sourdough (2 pcs), extra virgin olive oil, Dukkah | 10

Sydney rock oysters (4pcs), finger lime, cucumber mignonette | 26

Soup of the day, homemade focaccia bread | 16

Smoked salt & Tasmanian pepper calamari, citrus salad,  
baby fennel, Green goddess dressing | 22

Pan fried chicken gyoza, ponzu, scallion, sesame seed | 18

Superfood salad, organic quinoa, edamame, wild rice, 5 seeds,  
kale, avocado, cherry tomato, garbanzo beans, Davidson plum  
sauce | 18

Crispy tempura soft shell crab, egg floss, organic Umeboshi  
Furikake, XO sauce (l) | 26

Slow braised lamb ribs, lemon myrtle, baby herb salad, homemade  
honey barbeque sauce | 24

15% surcharge applies on public holidays.

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance.  
Our team will make efforts to accommodate dietary requirements. However, due to the shared  
production and serving environment, we cannot guarantee the complete omission of such allergens or  
foods which may cause an intolerance.

Please inform our team if you have a food allergy or intolerance.

Please note, no further discounts apply.



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### MAINS

Veal wiener schnitzel, rocket and parmesan salad, lemon wedge, black garlic aioli | 39

Pasta Malfalde aglio olio, cherry tomato, garlic, chilli, sourdough crumb, goat cheese mousse, purple basil | 30

Sous vide duck breast, beetroot jam, asparagus, Beurre Bosc pear, beer sauce | 36

Slow braised lamb shank, Paris mash, baby root vegetables, red wine sauce | 38

Double cooked pork belly, pressed granny smith, pistachio, beetroot hummus | 38

Pan seared humpti doo barramundi, lemon myrtle, pickled cauliflower, caper, edamame, seaweed salad, burnt butter (A) | 39

Creamy saffron risotto, pan-seared scallops, dill accents, baby peas, sorrel, aged Pecorino Romano (I) | 39

Charred cauliflower steak, beetroot Romesco sauce, golden raisin, toasted pine nut, crispy chickpeas | 30

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### FROM THE GRILL

Wagyu Tajima 250g beef rump MB8+ | 58

Riverina Angus 350g beef scotch MSA | 60

220g chicken supreme | 32

200g lamb rump steak | 38

*All grill selections are served with triple cooked potato, seasonal vegetable, and red wine jus*

### SIDES

Rosemary and parmesan fries, truffle mayo (V) | 12

Charred broccolini, roasted almond (V) | 14

Parisian mash potato (V) | 14

Seasonal market vegetables (V) | 14

Honey glazed heirloom baby carrot, sesame seed | 14

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### SOMETHING SWEET

Chef's signature Kaffir lime panna cotta | 16  
*Wattle seed crumb, seasonal berries*

Whipped chocolate cheesecake mousse, mixed berries, chocolate  
soil, vanilla sugar | 16

Vanilla Crème Brûlée | 16  
*Rhubarb salsa, orange floss, Biscotti*

Spanish churros | 16  
*Hot Spanish churros, cinnamon sugar, chocolate sauce*

Ice cream & Sorbet of the Day in a waffle basket | 16

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