


TO SHARE

MARINATED ALTO OLIVES  10
guindilla peppers, fennel, chilli

HOUSE PICKLES  10
romesco, radish

PROSCIUTTO CRUDO WITH FOCACCIA (2pcs) 18
pickled baby figs, buffalo blue cheese, truffle honey

FRIED SOFT-SHELL CRAB 25
fermented chilli butter, peanuts

ROASTED FIELD MUSHROOM  18
garlic butter, parmesan, parsley, focaccia

CHARCUTERIE 39
black truffle squid ink salami, free-range pork nduja,
prosciutto crudo, triple cream brie, house pickles, focaccia

MAINS

POKE 25
brown rice, edamame, corn, cucumber, carrots, furikake, kimchi,
japanese dressing
ADD YOUR CHOICE OF:
salmon (fresh) 6
poached free-range chicken 5
silken tofu 5
avocado 5


CAESAR 25
baby cos, soft egg, serrano ham, pickled anchovies, parmesan,
sourdough croutons
ADD YOUR CHOICE OF:
poached free-range chicken 5
seared salmon 6

TAJIMA WAGYU BEEF BURGER 32
baby cos, tomato, beetroot, chipotle sauce, liquid cheese,
westmont dill pickles, brioche bun, fries

STEAK SANDWICH 32
scotch fillet, onion relish, mustard mayo, baby cos, tomato, fries

CLUB SANDWICH 30
rustic grain loaf, poached free-range chicken, smoked bacon, tomato,
baby cos, fries

LAMB CASARECCE 36
slow cooked lamb shoulder, tomato sugo, olive, goat curd, salsa verde

TRUFFLE MUSHROOM CASARECCE  32
forest mushroom, parmesan, pangrattato


GRILL

*each dish is accompanied with smoked wagyu beef
fat vinaigrette, broad leaf rocket*

BEEF STRIPLOIN 250G	55
SALMON FILLET 200G	50
BUTTERFLIED SPATCHCOCK 500G	52

EXTRAS


SONOMA ROSEMARY OLIVE OIL FOCACCIA  9
pepe saya cultured butter

TRUFFLE FRIES  14
white truffle oil, parmesan



SALAD LEAVES   14
fennel, fresh herbs, radish, seeds, persian feta, merlot vinaigrette


MARKET GREENS    14
confit shallots, chilli, lemon

DESSERT

WHITE CHOCOLATE GANACHE  22
hazelnut praline, elderflower poached rhubarb, crispy
meringue, lemon myrtle

MILLE-FEUILLE 22
wattleseed mascarpone, kahlua jelly, salted cream
cheese, espresso ice cream

CINNAMON ROASTED PINEAPPLE   20
pistachio, coconut sorbet, lime mint syrup, wild
hibiscus flower, sugar glass

CHEF'S SELECTION OF CHEESE  36
dried fruits, quince paste, truffle honey, crackers
la saracca, section28, SA
triple cream brie, binnorie, NSW
riverine buffalo blue, berry creek, VIC



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 dairy free  gluten free  vegan  vegetarian

Please note a 1.4% surcharge occurs on all credit card transactions and a 15% surcharge occurs on all Public Holidays.
All menu items are subject to change with or without notice, our team will be pleased to assist you with selections.
Please advise staff of any known food allergies when ordering from the menu.