

BREAD

Artisan Sourdough Slices (V)

Freshly baked Ciabatta sourdough, handcrafted salted butter, olive oil, olive tapenade **16**

Cheese & Garlic Boule (V)

Signature sourdough bread, salted mozzarella, olive oil, herbs, garlic **19**

ENTREE

Australian Fresh Oysters (GF/DF)(A)

Half Dozen - **39** | Dozen - **74**

Served with shallot mignonette and lemon

Jerusalem Artichoke Soup (GF/V)

Crème fraiche, black truffle, chive, herbs oil **24**

La Delizia Burrata (GF/V)

Heirloom tomatoes, stracciatella, aged balsamic, extra virgin olive oil, macadamia dukkah **29**

Full Blood Wagyu Beef Tartare (DF)

House-made dressing, chives, eschalot, capers, black garlic, charred sourdough **34**

Tataki Of Yellowfin Tuna (GF/DF)(I)

Hass avocado, Roma tomatoes vierge, chives, trout caviar, heritage greens, ponzu dressing **39**

Roasted Half-Shell Scallops (A)

Jerusalem artichoke cream, sea herbs, brown butter macadamia crumb **44**

MAIN

Free-Range Chicken Breast (GF)

Royal blue pommes purée, truffle butter, Spinaci alla Romana, chives **49**

Mafaldine al Pescato (M)

Shark Bay clams, prawn, calamari, shellfish jus, vine cherry tomatoes, parsley, Aleppo chilli, bottarga, extra virgin olive oil **49**

Vegetarian option available - 31

Local Caught Market Fish (GF)(A)

Eggplant caponata, fennel, sea herbs, caper crisps, green oil **59**

Lamb Shank (GF)

Amelia Park lamb, garlic mashed potatoes, banana shallot, minted salsa verde, lamb jus **59**

Balinese BBQ Beef Ribs (GF)

Slow-cooked, deboned beef ribs glazed with a Balinese style BBQ, creamy mashed potatoes, fried onion, sambal sauce **59**

GF - Gluten free **DF** - Dairy free **V** - Vegetarian **VG** - Vegan **SS** - Sustainable sourcing **N** - Contains Nuts
A - Australian **I** - Imported **M** - Mixed Origin

15% surcharge applies on Sundays. 20% surcharge applies on Public Holidays

Cash payments are not accepted and split billing is not applicable

GRILLS

Angus Pure-Grain Fed Striploin (GF/DF)

250g, dry aged, best served medium rare **59**

Cranbrook Saltbush Lamb Rack (GF)

Mousseline potatoes, piquillo peppers harissa, parsley oil, micro herbs **69**

Scotch Fillet (GF/DF)

300g, black angus, grass fed, dry aged, best served medium rare **74**

O'Connor Beef Tenderloin (GF/DF)

220g, black angus, long grain fed, dry aged, best served medium rare **79**

T-Bone (GF/DF)

500g, black angus, grass fed, dry aged, best served medium rare **89**

Ribeye On The Bone (GF/DF)

500g, black angus, long grain fed, dry aged, best served medium rare **99**

Full Blood Stone Axe Wagyu Bavette (GF/DF)

250g, grain-fed, 300+, platinum MBS 8-9, best served medium rare **109**

Margaret River Wagyu Striploin (GF/DF)

250g, grass fed, 300+, platinum MBS 6-7, best served medium rare **124**

Signature Pure Wagyu Tenderloin

180g, silky pommes mousseline, seasonal baby vegetables, classic red wine reduction, best served medium rare **134**

Gippsland Wagyu Cube Roll (GF/DF)

300g, grass fed, 300+ grass fed, platinum MBS 6-7, best served medium rare **139**

Tasmanian Salmon (GF)(A)

200g, served with charred lemon and béarnaise sauce **54**

Skull Island Jumbo Prawns (GF/SS)(A)

Sambal butter sauce, chives, herb oil **74**

Land and Sea (GF)(A)

Black angus tenderloin, king prawn, wilted spinach, truffle essence pommes purée, red wine sauce **89**

TO SHARE

Served with two sauces

Chateaubriand (GF/DF)

500g, black angus, 100+ grain fed, dry aged, best served medium rare **189**

Omugi Grain-Fed Tomahawk (GF/DF)

1kg, black angus, grain fed, dry aged, best served medium rare **199**

SIDES

17

Hand cut fries, aioli sauce (V)

Dauphinoise potato, Manchego semi crudo (V)

Royal blue pommes purée, truffle butter (GF)

Sautéed exotic mushrooms, fried shallot (GF/DF/V/VG)

Steamed seasonal vegetables (GF/DF/V/VG)

Local farm lettuce leaves, radicchio, tomatoes, cider vinaigrette (GF/V/VG/DF)

SAUCES

6

Red Wine Jus (GF/DF/V/VG) | Classic Béarnaise (GF/V) | Pepper Sauce (GF/V)

Wild Forest Mushroom (GF/V) | Homemade Sambal (GF/DF/V/VG)