



## 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

 dairy free  gluten free  vegan  vegetarian

Please note a 1.4% surcharge occurs on all credit card transactions a 10% surcharge occurs on Sundays  
and 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.

## 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

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