



STARTERS

Freshly baked white and Zartar loaf with Extra Virgin Olive Oil and Balsamic Vinegar	3
Freshly shucked oyster – Mignonette	4ea
Freshly shucked oyster – Soy, Yuzu & ginger	4ea
Tempura oyster with wakame & wasabi mayo	4ea
Zucchini flower, goats cheese, confit tomato salsa & basil oil V	9
Steamed bun, crisp pork belly, char sui glaze, cucumber, shallot	12
Salt & pepper spiced calamari, aioli	14.5
Braised Wagyu short rib, green papaya & peanut salad	15
Charcuterie board - cured & smoked meats, rye bread, cipollini onions, cornichons & grilled artichoke	22

ENTRÉE

Baby beetroot, asparagus, feta & rocket salad with Sourdough croutons	18
Tempura prawns, coconut, lime, Asian coleslaw	26
Sashimi of Kingfish, with pickled ginger and goats fetta	27
Classic steak tartare	entrée 29.5 main 45
Potato gnocchi, pan fried with spring vegetables, parmesan and truffle dressing V	entrée 21 main 31

MAINS

Twice cooked pork belly, white bean, chorizo & tomato compote, brioche crumb	38
Fish of the day, coconut broth, Sydney spice & prawn dumpling	39
Barramundi fillet, grilled, steamed or battered with stir fry of mushrooms, Asian greens, chilli & crab	39
Salmon fillet, grilled or steamed with spinach, lemon	37
BBQ spiced Barossa Valley Chicken, grilled corn, capsicum, broccolini, red wine jus	39
Cannelloni of roast pumpkin, goats feta, spinach, pine nuts & garlic foam V	36
Jacks Creek 150 day grain fed Scotch fillet 300g with green beans and smoky BBQ sauce	42
Beef City grain fed Eye fillet 200g with French fries and Bearnaise sauce	46
Free range farmed Rangers Valley 300 day grain fed, 250g Wagyu Sirloin BMS5+ with broccolini and red wine jus	58

SIDES

Tomato, olive, goat's feta, basil	10
Mixed leaf salad	8
Honey and dukkah carrots	9
Broccolini with almond butter	9
French fries	9.5
French fries, parmesan and truffle	12
Truffled mashed potato	12

V denotes Vegetarian



DESSERTS

Vanilla crème brûlée, berry compote	15
Churros, cinnamon sugar, vanilla chantilly, chocolate sauce	16
Caramelised rhubarb, apple & cinnamon, sour apple gel, coconut anglaise, granola	16
Hazelnut & chocolate tart, nutella ice cream, salted caramel	18
Blueberry soufflé with lavender & lemon ice cream	17
Plate of petit fours	10

CHEESE *Please ask your waiter for today's selection*

One cheese	17.5
additional cheeses	3.5 ea

LIQUEUR COFFEE

Cerez - Pedro Ximenez, Amaretto & fresh sweet espresso coffee, layered with cream & garnished with coffee beans	15
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Nuez - Frangelico, Kahlua & fresh sweet espresso coffee, layered with cream & garnished with coffee beans	15
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AFTER DINNER DRINKS *Please ask your waiter for our full list of dessert wines by the bottle*

2007 Le Tertre du Lys d'Or Sauternes (Bordeaux, FRA)	16
2011 DeBortoli Noble One (Riverina, NSW)	16
Fonseca Tawny Port (Douro Valley, PORT)	12
Penfold Grandfather Rare Tawny Port (Barossa Valley, SA)	21
Valdespino Yellow Label Pedro Ximénez (Jerez, ESP)	11

COCKTAILS

Espresso Martini	16.5
Pavlova Martini	18

COGNAC (30mls)

Casterade 1978 Armagnac (Armagnac, France)	14
Hennessy VS Cognac (Cognac, France)	10
Hennessy XO Cognac (Cognac, France)	22