

The Menu

STARTER

SOURDOUGH POMODORO BUTTER, OLIVE OIL, DUKKAH 11

HUMMUS NUTS OLIVE OIL FLATBREAD 15

JALAPENO POPPER PECORINO, CHEDDAR, CORIANDER CREMA, AGAVE 17

JAMON SERRANO, BRESSAOLA SALAMI, GRISSINI 27

PRAWN AND CRAB SAMBAL, CILANTRO, YUZU AOILI, WONTON CONE 24

CARPACCIO POTATO HAY, WASABI PEAS, KOSHO MAYO 25

MAINS

GNOCCHI SHIITAKE AND OYSTER MUSHROOMS, GREMOLATA, PARMESAN 32

CAULIFLOWER CASHEW CHEESE SAUCE, SALSA VERDE, DUKKAH GF 31

SNAPPER POTATO FLAKES, ASPARAGUS, YUZU EMULSION GF 39

MONKFISH RISSOTO, MASSAMAN, CHILLI OIL GF 39

RACK OF LAMB PESTO MASH, ASPARAGUS, MINT OIL, JUS GF 49

OX TAIL PETITE LOIN, HOUSE XO SAUCE, GREEN PAPAYA 38

BRISKET BLACK BEANS, CARROTS, POTATO, BRISKET JUS GF 39

BEEF CHEEKS CELERIAC PUREE, FENNEL, PEAR GF 36

RUMP ANGUS BLACK TYDE, 300 GRM, NSW GF 34

EYE FILLET ANGUS 150 DAY GRAIN FED 200 GRM NSW GF 49

SCOTCH FILLET ANGUS BLACK TYDE 300 GRM GF 52

ALL STEAKS ARE SERVED WITH ROOT VEGETABLE
YOUR CHOICE OF RED WINE JUS OR PEPPERCORN SAUCE

SIDES

FRIES AIOLI GF 11

BRUSSEL SPROUTS WATTLE SEED DRESSING 14

HALLOUMI CHIPS SWEET CHILLI SAUCE 15

ASPARAGUS & BROCCOLINI MACADAMIA DRESSING GF 15

COMFORT SELECTION

HOT DOG CHICAGO SAUSAGE, SAUERKRAUT, ONION, MUSTARD MAYO, FRIES 21

WAGYU BURGER PATTY, CHEDDAR CHEESE, LETTUCE, MILK BUN, FRIES 24

DESSERT & CHEESE

TART COCOA BUTTER, LEMON CURD, MACARON, SWISS MERINGUE 16

CHEESE PLATE MARINATED FIGS, QUINCE JAM, CRACKERS 11



ON SUNDAYS 10% SURCHARGE AND ON PUBLIC HOLIDAYS 15% SURCHARGE WILL BE ADDED TO YOUR BILL

Designed and created by Head Chef Norbert Szlama