

STARTERS

ROSEMARY FOCACCIA V	14	BEER BATTERED CAULIFLOWER V	24
Whipped butter and balsamic olive oil		Black vinegar glaze, chilli labneh	
FRESH OYSTERS GF	29/58	CHILLI SALTED SQUID	28
Homemade yuzu granita, lemon, chives		Lemongrass, ginger dressing, chilli	
BEEF TARTARE GF	25	SEARED SCALLOPS GF	32
Wagyu eye fillet, mustard, eschalots, bread		Purple cauliflower puree, apple julienne, salmon roe	
DRY AGED SALMON CRUDO GF/DF	24	WOOD-FIRED BONE MARROW	35
Dry aged salmon, yuzu and wasabi dressing, house pickles, herb oil		Caramelised onion puree, pickled carrot & daikon served with homemade brioche	
SOUS VIDE DUCK PICCATA GF	29	CAVIAR BRUSCHETTA	30
Slow cooked duck breast, creamy duck fat, mango, herbs		Truffle butter bread, red and black caviar, chives	
SASHIMI GF/DF	39		
Salmon and Tuna, ginger, soy sauce			

PASTA

FRESH LINGUINE BOLOGNAISE	34
Wagyu beef, napoletana sauce, parmesan	
SQUID INK SEAFOOD SPAGHETTI DF	42
Mixed seafood, bisque, prawns, octopus	
PAPPARDELLE SALMONARA DF	39
Fresh Pappardelle, salmon, mushrooms, fresh cream, black pepper, egg yolk	

FROM THE SEA

TOOTHFISH MISO ZUKE DF	59
Inhouse demi miso. Glacier 51 fishing zone in the Australian area of the sub-Antarctic region	
WOOD FIRED KING PRAWNS GF	52
Fresh herbs, chilli butter, grilled lemon	
SMOKEY COOKED SALMON GF/DF	42
Chimichurri, fresh herbs, homemade pickles	
SEAFOOD MARKET	185
Sashimi, fresh oysters, chilli squid, grilled octopus, prawns, barramundi, sauce, chips and salad	

WOOD-FIRED

VIC KAWEE VALLEY LAMB RACK	56
Mint salsa, pickled zucchini, sun-dried tomato, confit potato	
EYE FILLET MB3+ 200gm	56
Josdale Black Angus	
SCOTCH FILLET MB4+ 250gm	56
Jack Creek Australian Black Angus	

WAGYU RUMP MB4+ 250gm	56
Ranger Valley Australian Black Onyx	
T-BONE MB4+ 500gm	89
Jack Creek Australian Black Angus	
WAGYU PICANHA STEAK MB4+ 250gm	69
Darling Down Queensland Angus	
WAGYU RIB EYE MB4+ 550gm	105
Riverina Australian Black Angus	
WAGYU TOMAHAWK MB4+ 1.5kg	279
Ranger Valley Australian Black Onyx, chips, onyx salad, choice of 2 sauces	

SAUCES (6)

● Mushroom

● Onyx Beef Jus

● Green Peppercorn

● Bèarnaise

ON THE SIDE

PORTOBELLO MUSHROOM V	16	STEAK CHIPS DF/V	12
Chimichurri, chives		Rosemary salt	
WOOD FIRED SWEETCORN GF/V	12	POTATO WEDGES DF/V	12
Shiokoji butter, cayenne pepper		Dried herbs, sweet chilli sauce	
STEAMED SEASONAL GREENS GF/DF/V	14	ONYX SALAD V	16
Roasted almonds, lemon zest, vinegar dressing		Olive, fetta, molasses dressing, capsicum, tomato, bread	
		MASHED POTATO GF/V	14
		Add Truffle +4	

DESSERT

CAFÉ FLAVOUR CREME BRÛLÉE	16	VANILLA PANNA COTTA	16
MERINGUE CHOCOLATE MOUSSE	18	TRADITIONAL TIRAMISU	19

GF GLUTEN FREE

DF DAIRY FREE

V VEGETARIAN

Our kitchen is not a nut free environment. We do our best to avoid cross-contamination but cannot guarantee zero traces of nuts.

No split bills & 1.9% surcharge on all Credit Card transactions. All prices are inclusive of GST