



SNACK

Goat's Cheese, Walnut, Truffle Honey | 7 (N)

Tinned Codesa Anchovies, Ricotta, Toasted Sourdough | 14

Spiced Buttermilk Chicken, Chipotle Mayonnaise | 11

Sydney Rock Oyster, Freshly Shucked With Shallot Vinegar | 4.5

TO SHARE

Fish Board | Ocean Trout Pate, Marinated White Anchovies, Salt Cod Croquettes, Salt & Pepper Micro Squid, Soda Bread | 32

Meat Board | David Blackmore Dry Aged Wagyu Beef, Chicken Liver Parfait, Confit Duck Rillettes, Slow Braised Pig's Head Croquette, Toasted Sourdough, Pickles | 32

TO START

Roasted Pumpkin salad, Smoked Labneh, Flaxseed Crackers, Watercress | 18 (V) (N)

Gin Cured Ocean Trout, Avocado, Nori, Wasabi, Crispy Skin | 22

Baked Queen Scallops, Celeriac Puree, Garlic Butter, Brioche, Herb Crumb | 20

Kingfish Ceviche, Pink Grapefruit, Finger Lime, Pistachios, Yuzu Dressing | 24 (N)

Chicken Liver Parfait, Red Onion Chutney, Pickles, Toasted Sourdough | 18

David Blackmore Dry Aged Wagyu Beef Bresaola, Truffle Mayonnaise, Rocket, Parmesan | 24



TO FOLLOW

Ricotta Gnocchi, Roasted Otello Tomato Ragu, Rocket, Mozzarella, Basil | **28 (V)**

Queensland Tiger Prawn 'En-Papillote', Garlic, Olive, Lemon & Basil Butter, Crusty Bread | **38**

Crispy Skin Barramundi, Goolwa Pippies, Steamed Kale, Caramelised Onion | **36**

200g Rangers Valley Hanger Steak, Hand Cut Chips, Watercress, Black Garlic Aioli | **36**

Chargrilled Lamb Backstrap, Crispy Shoulder, Roasted Dutch Carrots, Choy Sum, Lamb Jus | **38**

240g Greenstone Creek, NZ Scotch Fillet, Potato Rosti, King Brown Mushrooms, Red Wine Jus | **42**

To Share | Slow Braised Limestone Coast Lamb Shoulder, Salsa Verde, Garden Salad | **80**

ON THE SIDE

Garden Salad | **8**

Black Russian Tomato Salad, Olives, Feta | **12**

Triple Cooked Best Bits Chips, Black Garlic Aioli | **10**

Charred Broccolini, Toasted Almonds | **10**

Crispy Polenta Chips, Parmesan | **10**

Chef: Mark Holland

Gluten free options are available on request. Please ask your waiter.

* N = Contains Nuts

*V = Vegetarian (Please note that Vegan options are available on request)



DESSERT | 15

Queen Garnet Plum Fool, Coconut Shortbread, Almond Meringue, Almond Ice-Cream
Milk Chocolate Delice, Salted Caramel, Amaretto, Hazelnut & Chocolate Ice-Cream
Mangrove Mountain Fig Tart, Sherry Caramel, Dulce De Leche Ice-Cream
Buttermilk Pannacotta, Fresh Strawberries, Strawberry & Basil Sorbet

HOUSE MADE SORBETS & ICE-CREAMS | 4 Per Scoop

Ice-Creams | Ferrero Rocher | Mint Chocolate | Vanilla | Malted White Chocolate
Sorbetes | Rhubarb | Buttermilk | Coconut | Strawberry & Basil | Blood Orange

TRUFFLES | 8 For Two

Housemade Salted Caramel Truffles

CHEESE | 15

Maffra Cloth Bound Cheddar, VIC, Australia – Cow's Milk
Bellingham Blue, Castlebellingham, Ireland – Cow's Milk
Binnorrie 'Buche De Chevre' NSW, Australia - Ash Dusted Goat's Milk
Selection of Cheeses, Chutney, Cracker Bread: Single Serve | 8 // Choice of Three | 22

WHISKY & BOURBON

The Classic Laddie 10yr | 12
Islay Barly 2007 | 15
Whistle Pig Rye 10yr | 24
Michters Small Batch Bourbon | 18
Bib & Tucker 6yr Premium Bourbon | 20

GINS & VODKAS

Tilbury & Archie Rose Signature Blended Gin | 15
Den Klodsede Bjorn Vodka | 15
Hartshorn Whey Vodka | 15

Chef: Mark Holland

*2% surcharge applicable to all credit card transactions
A public holiday surcharge of 10% will apply on all public holidays
