



## MENU

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### OYSTERS

Sydney Rock, Freshly Shucked With Shallot Vinegar | 4.5

**Suggested Match** 2017 Borrowed Cuttings Picpoul Blanc, Cowra | 19 gls

### SNACK

Jamon Serrano, Guindillas, Hojiblanca Olive Oil | 14

Tinned Anchovies, Ricotta, Toasted Sourdough | 14

Spiced Buttermilk Chicken, Chipotle Mayonnaise | 12

### TO START

Salt Baked Beetroot Salad, Candied Walnuts, Meredith's Goat Curd, Watercress | 18

Kingfish Ceviche, Pink Grapefruit, Yuzu, Soy, Red Vein Sorrel | 22

Harrisa Spiced Octopus Tentacle, Romesco Sauce, Smoked Almonds | 21

Baked Queen Scallops (NSW), Cauliflower Puree, Garlic Butter, Brioche, Herb Crumb | 20

Dry Aged Wagyu Bresaola, Rocket, Truffle, 24 Month Aged Grana Padano | 20

### SHARE BOARDS

**Fish** | Tasmanian Ocean Trout Pâté, Marinated White Anchovies, Salt Cod Croquettes, Salt & Pepper

Micro Squid, Soda Bread (For 2) | 34

**Meat** | Dry Aged Wagyu Beef, Thirlmere Free Range Chicken Liver Parfait, Confit Duck Rillettes,

Slow Braised Pig's Head Croquette, Toasted Sourdough, Pickles (For 2) | 34

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# MENU

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## TO FOLLOW

- Ricotta Gnocchi, San Marzano Tomato Ragu, Rocket, Mozzarella, Basil | 30
- Poached John Dory Fillet, (Waitangi, NZ), Charred Fennel, Navel Oranges, Karkalla | 36
- Humpty Doo Crispy Skin Barramundi, Salt Cod Puree, Chargrilled Asparagus, Artichoke Crisps | 36
- Spicy Mooloolaba Spanner Crab Linguine, Basil, Shellfish Bisque | 36
- Spiced Lamb Rump, Chickpea & Bulgur Wheat Tabouli, Coriander, Citrus Yogurt, Smoked Almonds | 38
- Whole Roasted John Dory, Zucchini, Fennel, Pine Nut Salad (For 2) | 58
- Slow Braised Limestone Coast Lamb Shoulder, Salsa Verde, Garden Salad (For 2) | 82

## CHARGRILL

- 240g Rare Breed Black Berkshire Pork Cutlet | 38
- 200g Jack's Creek Wagyu Hanger Steak, Marble Score 7 | 42
- 240g Greenstone Creek, NZ Scotch Fillet, Marble Score 3 | 40
- 220g Master Kobe Full Blood Wagyu Beef Flank, Marble Score 9+ | 55
- All served with Triple Cooked Hand Cut Chips, Watercress & Black Garlic Aioli**

**Friday Plate** | 220g Jack's Creek Sirloin, Marble Score 4, served with Triple Cooked Hand Cut Chips, Watercress & Black Garlic Aioli | 50pp

- Suggested Match**      2016 Farr Rising Pinot Noir, Geelong | 20 gls
- 2013 Mont-Redon Châteauneuf-du-Pape, Rhône Valley | 30 gls

## ON THE SIDE

- Compressed Watermelon, Pickled Rind, Goats Fetta, Mint | 10
- Heirloom Tomato Salad, Mozzarella, Black Olive, Basil | 12
- Triple Cooked Best Bits Chips, Black Garlic Aioli | 10
- Charred Corn on Cob, Zaatar Dukkha | 11
- Crispy Polenta Chips, Parmesan & Truffle Aioli | 12

## SUPPLIERS

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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)

\*2% surcharge applicable to all credit card transactions

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