



MENU



OYSTERS

Sydney Rock, Freshly Shucked, Shallot Vinegar | 4.5

Suggested Match 2017 Borrowed Cuttings Picpoul Blanc, Cowra | 16 gls

SNACK

Tinned Anchovies, Iggy's Sourdough, Pickled Chillies, Buffalo Ricotta | 15

Barbequed Queen Scallops, Soy, Yuzu & Wasabi Dressing | 1 for 4.5 | 5 for 20

Spiced Buttermilk Chicken Bao Bun, Pickled Shallots, Tom Yum Mayonnaise | 1 for 7 | 4 for 25

TO START

Pea & Mint Frittelle, Green Beans, Watercress, Radish, Persian Feta | 18 (V)

Vannella Buratta, Local New Season Figs, Zahtar Dukkha, Fig Vino Cotto, Toasted Sourdough | 24 (V)

Beetroot Cured Kingfish, Nashi Pear, Lime Leaf, Tamarind, Lemongrass, Coconut | 22 (S)

Chargrilled Octopus Tentacle, Romesco, Karkalla, Smoked Almonds & Chilli Oil | 22 (N)

Scallop & Squid Ink Ravioli, Crispy Salt & Pepper Squid, Coriander | 24

Sweet & Sour Ham Hock, Pickled Watermelon & Basil | 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

MENU

TO FOLLOW

- Miso Glazed Eggplant, Chickpeas, Smoked Tahini, Orange, Charred Radicchio, Mint | **28 (V)**
- Egg Fettuccini, Porcini Mushroom, Stracciatella, Peas, Chinese Broccoli, Confit Lemon | **30 (V)**
- Poached John Dory Fillet, Zucchini, Fennel & Pinenut, Crispy Zucchini Flower & Basil | **38**
- Roasted Blue Eye Cod Fillet, Smoked Mussels Burnt Butter, Nori, Capers, Olives, Lemon | **Market Price (N)**
- Chargrilled King Prawns, Black Garlic, Red Quinoa, Watercress & Pickled Shallot Salad | **40**
- Moroccan Spiced Cowra Lamb Leg, Charred Baby Carrots, Apricot, Bulgur Wheat, Buffalo Yoghurt | **34 (N)**

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 Salad & Black Garlic Aioli**
- Friday Plate** | 220g Jack's Creek Sirloin, Marble Score 4, served with Triple Cooked Hand Cut Chips, Watercress Salad & Black Garlic Aioli | **50**
- Suggested Match** 2016 Farr Rising Pinot Noir, Geelong | **19 gls**
- 2013 Mont-Redon Châteauneuf-du-Pape, Rhône Valley | **25 gls**

ON THE SIDE

- Compressed Watermelon, Pickled Rind, Persian Feta & Mint | **10**
- Triple Cooked Best Bits Chips, Black Garlic Aioli | **10**
- Green Beans, Lemon Dressing & Buckwheat | **11**
- Crispy Polenta Bites, Parmesan & Truffle Aioli | **12**
- Heirloom Tomato Salad, Mozzarella, Basil, Black Olives & Balsamic | **12**

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) *S = Sesame

*2% surcharge applicable to all credit card transactions

SUPPLIERS

SIMON JOHNSON®

N&S
FOOD


VICTOR CHURCHILL