



Louis Roederer Brut Collection 242	32 gls
Ursula's Negroni	24

**Sydney Rock Oysters**

Natural with lemon	6 ea
Champagne mignonette	8 ea

Olive oil brioche and butter	7 ea
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**Entrées**

Roasted beetroot, radicchio, grapes, horseradish and mustard dressing	25
Beef carpaccio, makrut lime, Parmesan, roasted tomato spiced chilli dressing	29
Raw kingfish salad, coconut, turmeric, chilli	32
Local lobster salad, mango, cashew, XO	45
Moreton Bay bug pasta, Parmesan, crustacean butter	35

**Seafood & Vegetarian**

Fried Aphrodite halloumi, honey, lemon, minted peas	32
Snapper, roasted almonds, Keen's Curry vinaigrette	44

**Meat**

Roast Bannockburn chicken, mushroom duxelles, gai lan, konbu butter sauce	39
Berkshire pork chop, sweet and sour sauce, sesame, cucumber, pumpkin	43
2GR Wagyu beef bavette, lime, wasabi	50

**Sides**

Paris mash with Coppertree Farms truffle butter	15
Green salad, balsamic dressing	11
Zucchini, stracciatella, hazelnut	14

**Desserts**

Peach Melba, raspberry syllabub, peaches, very vanilla ice cream	20
Valrhona chocolate cake, custard, praline	21
Pandan custard, lime granita, pineapple sorbet, meringue	19
Golden syrup dumplings, rum, raisin, malt cream	20
Australian cheese plate	
Two cheeses 22; three cheeses 29; four cheeses 35	

Please inform your waiter of any dietary needs. Whilst all reasonable efforts are taken to accommodate dietary requests, we cannot guarantee that our food is allergen free.  
Credit cards incur a 1.5% surcharge; debit and EFTPOS cards incur a 0.8% surcharge.

