



To begin

Ursula's Negroni <i>Bérto Aperitivo, Poor Toms Sydney Dry Gin, Regal Rogue Dry</i>	23
Glass of Pommery Brut Royal	33
Olive oil brioche, roast garlic and parsley butter	7 ea
Natural oysters with Champagne mignonette	8 ea
Scallop, miso, almond	12 ea
Gazpacho shot	8 ea
Salmon roe and egg sandwich	15 ea
Calvisius Prestige Caviar (30g), crème fraîche, blinis	195

Entrées

Crudités with lemongrass, konbu and avocado dip	32
Raw kingfish salad, coconut, cucumber, chilli, cashew, herbs from the kitchen garden	36
Roast king prawns, curry, butter, ginger, lemon	37
Moreton Bay bug pasta, crustacean butter	39
Pan-fried whiting, harissa, eggplant	36
Roast bone marrow, zucchini, anchovy, vinaigrette	33

Mains

Sweet potato soufflé, braised autumn vegetables	38
Steamed blue-eye trevalla, miso, mint, coconut rice	55
Pan-fried snapper, Stix Farm tomato broth, citrus vinaigrette	53
Roast Wollemi duck breast, Stix Farm figs, apple balsamic	65
Grasslands beef fillet, XO, roast macadamia	56

Shared mains

Roast chicken, crab mousse, sweetcorn risoni, konbu sauce	130
Westholme Wagyu T-Bone (1kg) with wasabi, lime and mustard	190

Sides

Iceberg salad, mustard dressing	12
Broccolini salad, chickpea chilli dressing, stracciatella	16
French fries, Ursula's Everything Seasoning	13
Paris mash with Coppertree Farms truffle butter	16

To finish

Floating island, chestnut cream, caramel	23
Lemon meringue pie	23
Golden syrup dumplings, rum, raisin, malt cream	22
Valrhona chocolate mousse, yuzu, hazelnut	24
Australian cheese plate - two cheeses and traditional accompaniments	24
Set of 4 Maison Balzac water glasses in our signature colours	79

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.

Mastercard and Visa credit cards incur a 1.3% surcharge; AMEX incurs a 1.62% surcharge; debit and EFTPOS cards incur a 0.7% surcharge.