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| Warm Sourdough, whipped butter & celtic sea salt | 5  |
| Marinated Olives <i>(gf)</i>                     | 11 |

## ENTRÉE

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| Grilled Spanish Chorizo, goat cheese, honey <i>(gf)</i>                                      | 22 |
| Stracciatella, figs, herb oil, maple syrup <i>(v gf)</i>                                     | 24 |
| Baked Halloumi, roasted pear, hot honey, walnuts <i>(v)</i>                                  | 28 |
| Confit Duck Croquettes, beetroot & raspberry purée   | 25 |
| Steak Tartare, quail egg yolk, charcoal oil, salt & vinegar potato crisps <i>(gfo)</i>       | 31 |
| Soy-Braised Octopus, pumpkin & daikon purée, crispy capers, fried shallots                   | 28 |
| Half-Shell Cured Scallops, yuzu dressing, pickled daikon, yuzu zest & soy pearls <i>(gf)</i> | 25 |

## MAINS

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| Housemade Ricotta Gnocchi, basil & pistachio pesto, cherry tomatoes, ricotta, crispy sage <i>(v)</i>      | 35 |
| Pappardelle, Braised Lamb Ragu, pecorino romano   | 39 |
| Nduja-Stuffed Maryland Chicken, roasted cauliflower purée, sautéed silverbeet & chicken jus               | 45 |
| Beef Tagliata, sliced sirloin steak, rocket, fermented hot sauce, balsamic vinegar, parmesan <i>(gfo)</i> | 42 |
| Char-Grilled Pork Chop, potato and sweet potato gratin & red wine jus                                     | 55 |
| Local caught Market Fish <i>ask waitstaff for more information</i>  | MP |

### CHATEAUBRIAND FOR 2 (\$195)

580g Grain Fed Angus Beef MB 2+, brussel sprouts & baba ghanoush, chilli & ginger honey carrots, hasselback potatoes w horseradish sour cream, red wine jus and mushroom sauce

### From the Char-Grill Prime Free Range Australian Beef

|  |    |  |    |
|--|----|--|----|
| <b>Eye Fillet 250g</b> <i>Marble Score 2+</i>    | 59 | <b>Wagyu Sirloin 300g</b> <i>Marble Score 8+</i> | 85 |
| <b>Scotch Fillet 350g</b> <i>Marble Score 2+</i> | 69 | <b>Rib Eye on the Bone 600g</b>                  | 95 |

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| <b>SAUCES</b> Red Wine Jus   Green Peppercorn & Cognac Sauce   Mushroom Sauce | 7ea |
| Monterey Jack Sauce   Mustard Butter   Blue Cheese Sauce                      |     |

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| <b>SIDES</b> Fries 13   Paris Mash 12   Hasselback Potatoes, horseradish sour cream, chives | 15 |
| Pan-fried Brussel Sprouts, speck & balsamic, baba ghanoush, hazelnuts <i>(gf)</i>           | 22 |
| Chilli & Ginger Infused Honey Carrots, fresh mint, dukkah <i>(v, gf)</i>                    | 17 |
| Cauliflower, two-cheese béchamel, toasted garlic croutons, smoked paprika <i>(v)</i>        | 15 |
| Roasted Pumpkin, nutmeg labneh, pine nuts, macadamia, fried cavalero nero <i>(v, gfo)</i>   | 16 |