Warm Sourdough, whipped butter & celtic sea salt 5

Marinated Olives *(gf)* 11

ENTRÉE

Grilled Spanish Chorizo, goat cheese, honey *(gf)* 24

Slow-Braised Lamb Ribs, lamb jus, chestnut purée & pomegranate molasses *(gf)* 29

Eye Fillet Croquettes, onion miso purée, pickled jalapeno & olives, parmesan 25

Baked Halloumi, roasted pear, hot honey, walnuts *(v)* 28

Steak Tartare, quail egg yolk, charcoal oil, salt & vinegar potato crisps *(gfo)* 31

Beetroot & Gin-cured Salmon Gravalax, yuzu cream cheese, capers, rye crisp *(gfo)* 32

Baked Scallops, seaweed garlic butter, capsicum salsa *(gf)* 25

MAINS

Crab & Prawn Linguine, aglio e olio, cherry tomatoes, nori crisp 46

Pappardelle, Braised Lamb Ragu, pecorino romano 40

Prosciutto Wrapped Chicken Breast, tarragon velouté, green beans 42

Char-Grilled Pork Chop, apple mostarda, fennel salad & red wine jus *(gf)* 55

Local caught Market Fish ask waitstaff for more information MP

CHATEAUBRIAND FOR 2 ($205)

600g Beef Tenderloin MB 3+, Brussels Sprouts & baba ghanoush, Roasted Cauliflower, cashew tahini purée, pickled onion, Fries, Peppercorn Diane & Shiitake Mushroom Sauce

CHAR-GRILLED · AWARD-WINNING CUTS

Eye Fillet 250g *Marble Score 3+*	59	**Wagyu Sirloin 300g** *Marble Score 8+*	85
Wagyu Rump 300g *Marble Score 6+*	65	**Rib Eye on the Bone 600g**	95
Scotch Fillet 350g *Marble Score 2+*	69	**T-Bone 1kg**	160

SAUCES Red Wine Jus | Peppercorn Diane Sauce | Shiitake Mushroom Sauce | Monterey Jack Sauce | Miso Butter | Cowboy Butter | Blue Cheese Sauce — 7ea *(gf)*

SIDES

Fries 13 | Paris Mash *(gf)* 12

Rocket Salad, fetta cheese, apple & grapefruit, pomegranate dressing *(v, gf)* 17

Pan-fried Brussels Sprouts, speck & balsamic, baba ghanoush, hazelnuts *(gf)* 22

Purple Carrots, nduja, maple glaze, orange zest, yogurt green goddess *(gf)* 19

Roasted Cauliflower, cashew tahini purée, pickled red onion, dukkah *(v, gf)* 20

Chilli bean salad, whipped ricotta, fresh mint, crispy prosciutto *(gf)* 22

Customers: Please read menu carefully and inform our waitstaff of any allergies.
Kindly note we cannot guarantee a completely allergen-free meal, as trace amounts may still be present.
All fresh seafood is sourced from Australian waters.