



OYSTERS

	<i>EACH</i>
NATURAL - <i>lemon</i> ^(GF)	6
CHARDONNAY VINEGAR - <i>shallot</i> ^(GF)	6
JALAPENO & LIME ^(GF)	7

BREADS

WARMED TURKISH BREAD - <i>evoo, balsamic, hummus, sundried tomato pesto</i>	<i>FOR TWO 12</i>	<i>FOR FOUR 20</i>
TOASTED CIABATTA - <i>goats cheese, confit garlic, balsamic, evoo</i>	14	
<i>GF BREAD AVAILABLE / EXTRA BREAD +3</i>		

SMALL SHARE PLATES

WARM MEDITERRANEAN OLIVES - <i>garlic, thyme</i> ^{(GF) (V)}	10	
DUCK LIVER & PLUM PATE - <i>crispy pancetta, sauvignon blanc gelee, chilli jam, crostini</i>	28	
BYRON BAY BURRATA - <i>dried fig marmalade, San Danielle, evoo, basil</i> ^(GF)	26	
BABY SQUID - <i>sage, lemon, sesame ginger mayo</i>	21	
SCALLOP CEVICHE - <i>parmesan crumble, black olives</i>	32	
WAGYU MS7+ BRESAOLA - <i>rocket, pine nut, truffle mayo, parmesan</i> ^(GF)	26	
BEEF TARTARE - <i>100% grass fed beef fillet tartare, smoked applewood, beetroot</i>	31	
TEMPURA ZUCCHINI FLOWERS - <i>ricotta, dill, fennel, citrus glaze</i> ^(V)	25	
SASHIMI - <i>king ora salmon, ponzu, semi dried tomato tapenade</i>	26	
LARGE MORETON BAY BUGS - <i>garlic, chilli, lemon butter</i> ^(GF)	35	
LOCAL KING GARLIC PRAWNS - <i>garlic & herb butter, lemon</i>	32	
	<i>ADD EXTRA 7</i>	

SALAD

CAESAR SALAD - <i>cos, crispy pancetta, croutons, Parmesan, soft egg, anchovies</i> ^(GF)	24
<i>ADD MARINATED CHARGRILLED CHICKEN +8 / ADD SAUTÉED GARLIC PRAWNS +14 / ADD AVOCADO +5</i>	

*10% SURCHARGE APPLIES ON SUNDAYS. 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
ELECTRONIC PAYMENT SURCHARGES APPLY.*

MAINS

BARRAMUNDI - <i>pan-fried, chorizo, mussels & truss cherry tomato stew</i>	41
RED EMPEROR - <i>oven baked, baby fennel, red grapes, pollen</i> ^(GF)	41
CHICKEN BREAST - <i>baby spinach, potato fondant, black truffle paste, champagne sauce</i> ^(GF)	45
SEAFOOD LINGUINE - <i>lobster, clams, prawns, chilli, garlic, EVOO, fresh herbs</i>	36
MUSHROOM PAPPARDELLE - <i>wild mushrooms, basil pesto, spinach, parmesan</i> ^(V)	33
MUSSEL HOT POT - <i>garlic, white wine, fresh herbs, crusty bread</i>	39
GRILLED NZ WHOLE SOLE - <i>vongole clams, lemon butter sauce</i>	42

CHAR GRILLED PREMIUM BEEF ^(ALL GF)

STEAKS ARE GARNISHED WITH ONION MARMALADE + VINE TOMATO

200G ANGUS BEEF FILLET - <i>free range, pasture fed - southern VIC</i>	55
300G AGED RIB-FILLET - <i>MB2+, grain fed - south east QLD</i>	49
ADD 2 LARGE LOCAL CATCH PRAWNS	+14
ADD 1/2 LARGE MORETON BAY BUG	+12
400G BLACK ANGUS STRIPLOIN - <i>120 days grain fed - cape grim, TAS</i> <i>served with chimichurri, grilled local prawns</i> ^(GF)	69

CHOOSE YOUR SAUCE ⁺³	ADD ARTISAN MUSTARD	+2
RED WINE JUS ^(GF)	HOT ENGLISH MUSTARD HORSERADISH CREAM	
PEPPERCORN ^(GF) BEARNAISE ^(GF)	WHOLEGRAIN MUSTARD SMOOTH DIJON MUSTARD	

SIGNATURES (TO SHARE)

500G BLACK ANGUS CHATEAUBRIAND - <i>truffle mash, broccolini, beans, red wine jus, béarnaise</i> <i>(ALLOW 35 MINUTES WAIT)</i>	135
SEAFOOD PLATTER - <i>oysters two way, grilled fish, king prawns, calamari, scallops,</i> <i>Moreton bay bugs, half lobster, mussels, battered red emperor, French fries</i>	230

SIDES

SHOESTRING FRIES - <i>truffle mayo</i> ^(GF)	13
CLASSIC PARIS MASH ^(GF)	12
GREEK SALAD - <i>olives, feta, tomato, cucumber, balsamic, basil</i> ^(GF)	11
ROAST PUMPKIN - <i>honey infused yoghurt</i> ^(GF)	12
STEAMED BROCCOLINI - <i>toasted almonds, confit garlic, evoo</i> ^(GF)	11
PAN FRIED MUSHROOMS - <i>garlic, thyme, fresh herbs</i> ^(GF)	11
BUTTER BEAN SALAD - <i>plums, lemon dressing</i> ^(GF)	12

DESSERT

GOLDEN PEAR 22

crunchy pear mousse, chocolate crumble, salted caramel sauce

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE ^(GF) 18

berry marmalade

COCONUT PANNA COTTA 18

strawberry ice cream, caramelised pecan nuts

MANGO & PASSIONFRUIT CHEESECAKE 21

passionfruit ice cream

CHEESE

ONE CHEESE 16.9 TWO CHEESES 26.9 THREE CHEESES 36.9

accompanied with crostinis, truffled honey & fresh grapes

OAK BLUE

Milk | Cow Style | Blue Cheese Rennet | Non-Animal Origin | Gippsland, VIC

The flagship cheese in the Berry's Creek range, this fantastic blue has a lingering full mouth taste reminiscent of a gorgonzola. This cheese is heavily veined and aged for 3 to 4 months to achieve its rich, developed flavour and buttery mouthfeel.

MAFFRA PYRAMID CHEDDAR

Milk | Cow Style | Cheddar Rennet | Non Animal Origin | Maffra, VIC

Maffra Mature Cheddar is aged to a distinctive smooth, sharp flavour, with peak maturity between 12 and 18 months. This cheese has subtle fruity tones offset by nutty notes.

CHARLESTON JERSEY BRIE

Milk | Cow Style | White Mould Rennet | Non Animal Origin | Adelaide Hills, SA

The unique flavor and development of the Charleston is influenced by the co-existence of different moulds on its surface. These moulds ripen the cheese from the outside to the center over a period of about six weeks from the make date. When ripe, it's soft and creamy in texture and develops rich complex farmyard and mushroom characters.

AFFOGATOS

ALL \$18

ESPRESSO WITH A SCOOP OF ICE CREAM & A SHOT OF YOUR FAVOURITE LIQUEUR

THE DARK KNIGHT – Mozart Dark Chocolate Liqueur

PURE GOLD – Mozart Gold Chocolate Liqueur

WHITE OBSESSION – Mozart White Chocolate Liqueur

FRANGELICO – Frangelico Hazelnut Liqueur

TOFINI – Salted Caramel Liqueur