



## OYSTERS

	SIX	TWELVE
NATURAL - <i>lemon</i> <sup>(GF)</sup>	21	42
CHARDONNAY VINEGAR - <i>shallot, fish roe</i> <sup>(GF)</sup>	23	46
KILPATRIK - <i>bacon, BBQ, Worcestershire, tomato</i> <sup>(GF)</sup>	23	46
TEMPURA - <i>jalapeno mayo, lemon</i>	23	46

## BREADS

WARMED TURKISH BREAD - <i>evoo, balsamic, hummus, sundried tomato pesto</i>	FOR TWO 12	FOR FOUR 20
TOASTED CIABATTA - <i>goats cheese, confit garlic, balsamic, evoo</i> <i>GF BREAD AVAILABLE / EXTRA BREAD +3</i>		14
TOASTED CROSTINI		5

## SMALL SHARE PLATES

WARM MEDITERRANEAN OLIVES - <i>garlic, thyme</i> <sup>(GF) (V)</sup>		10
DUCK LIVER PATE - <i>crispy pancetta, sauvignon blanc gelee, chilli jam</i>		26
TOMATO - <i>organic tomato filled with buffalo mozzarella, parsley oil, capers</i> <sup>(GF)(V)</sup>		22
BURRATA - <i>dried fig marmalade, prosciutto, evoo, basil</i> <sup>(GF)</sup>		26
BUTTERMILK CALAMARI - <i>sesame ginger mayo, slaw</i>		21
TEMPURA BATTERED BUGS - <i>chilli mayo, asian herbs, lemon</i>		26
OVEN BAKED SCALLOPS - <i>garlic + chilli butter, fresh lemon</i> <sup>(GF)</sup>	6 FOR 28 / 12 FOR 49	
SLOW BRAISED LAMB RIBS - <i>hoisin, sesame, red sorrel</i>		22
WAGYU MS7+ BRESAOLA - <i>rocket, pine nut, truffle mayo, parmesan</i> <sup>(GF)</sup>		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> <sup>(V)</sup>		25
SASHIMI - <i>king ora salmon, ponzu, semi dried tomato tapenade</i>		26
PORK COLLAR - <i>braised, chilli ginger caramel glaze, asian herbs, fried shallots</i> <sup>(GF)</sup>		25

## SALAD

CAESAR SALAD - <i>cos, crispy pancetta, croutons, Parmesan, soft egg, anchovies</i> <sup>(GF)</sup>		24
<i>ADD MARINATED CHARGRILLED CHICKEN +6 / ADD SAUTÉED GARLIC PRAWNS +8 / ADD AVOCADO +3</i>		

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

## MAINS

CRISPY MARKET FISH - <i>Swiss brown mushroom + parsley risotto, red wine jus</i> <sup>(GF)</sup> (PLEASE ASK YOUR WAITER)	39
CHICKEN BREAST - <i>baby spinach, potato fondant, ACT black truffle, champagne velouté</i> <sup>(GF)</sup>	45
SEAFOOD STEW - <i>chorizo, mussels, fish, prawns, Moreton bay bug, tomato base, crusty bread</i>	38
VEGETARIAN RISOTTO - <i>Japanese pumpkin, baby spinach, toasted walnuts</i> <sup>(V)</sup>	32
SEAFOOD LINGUINE - <i>lobster, clams, prawns, chilli, garlic, EVOO, fresh herbs</i>	36
MUSHROOM PAPPARDELLE - <i>wild mushrooms, basil pesto, spinach, parmesan</i> <sup>(V)</sup>	32
MUSSEL HOT POT - <i>garlic, white wine, fresh herbs, crusty bread</i>	39
GRILLED NZ WHOLE SOLE - <i>vongole clams, lemon butter sauce</i>	39
500G MORETON BAY BUGS - <i>garlic, chilli, lemon butter, herbs</i> <sup>(GF)</sup>	59

## CHAR GRILLED PREMIUM BEEF <sup>(ALL GF)</sup>

ALL STEAKS ARE GARNISHED WITH ONION MARMALADE + VINE TOMATO

200G ANGUS BEEF FILLET - <i>free range, pasture fed - southern VIC</i>	49
300G AGED RIB-FILLET - <i>MB2+, grain fed - south east QLD</i>	47
400G WAGYU RUMP - <i>F1 wagyu MB5+ - northern NSW</i>	52
500G RIB EYE ON THE BONE - <i>pure black angus - cape grim, TAS</i>	77
ADD 3 GRILLED PRAWNS	+12

CHOOSE YOUR SAUCE <sup>+3</sup>	ADD ARTISAN MUSTARD <sup>+2</sup>
WILD MUSHROOM <sup>(GF)</sup>   RED WINE JUS <sup>(GF)</sup>	HOT ENGLISH MUSTARD   HORSERADISH CREAM
PEPPERCORN <sup>(GF)</sup>   BEARNAISE <sup>(GF)</sup>	WHOLEGRAIN MUSTARD   SMOOTH DIJON MUSTARD

## SIGNATURES (TO SHARE)

500G BLACK ANGUS CHATEAUBRIAND - <i>Paris mash, broccolini, beans, red wine jus, béarnaise</i>	130
SEAFOOD PLATTER - <i>oysters three way, grilled fish, king prawns, calamari, scallops, Moreton bay bugs, half lobster, mussels, battered red emperor, French fries</i>	220

## SIDES

SHOESTRING FRIES - <i>truffle mayo</i> <sup>(GF)</sup>	13
BEER BATTERED THICK CUT CHIPS - <i>aioli</i> <sup>(GF)</sup>	11
PARIS MASH <sup>(GF)</sup>	12
CRISPY POTATO SALAD - <i>rocket, feta, pine nuts, truffle oil</i> <sup>(GF)</sup>	12
ROCKET SALAD - <i>pear, parmesan, pine nuts, house dressing</i> <sup>(GF)</sup>	11
GREEK SALAD - <i>olives, feta, tomato, cucumber, balsamic, basil</i> <sup>(GF)</sup>	11
ROAST PUMPKIN - <i>honey infused yoghurt</i> <sup>(GF)</sup>	12
STEAMED BROCCOLINI - <i>toasted almonds, confit garlic, evoo</i> <sup>(GF)</sup>	11
PAN FRIED MUSHROOMS - <i>garlic, thyme, fresh herbs</i> <sup>(GF)</sup>	11