

*to*  
**GRAZE**

chargrilled grain sourdough, evoo, balsamic syrup (v) / 7  
marinated mixed **olives**, spiced nuts (vg, gf) / 8  
natural **oyster**, lemon-pepper granita / 4.70ea  
*kilpatrick 5.70ea*  
chicken **terrines**, pate, pistachio, pickle, crostini (gf\*) 17  
beef **tartare**, bone marrow, egg yolk, eschalots, salsa verde (gf\*) / 24  
**charcuterie** board, cured meats, cheddar, olives, vegetable dips (gf\*) / 30

*to*  
**SHARE**

cured **duck**, baby carrot, beetroot tartelette / 20  
seared **scallops**, housemade tortellini, pancetta, parmesan, hazelnut, roe (gf\*) / 22  
**wagyu** striploin mb7+, taro, wilted cabbage, edamame, wasabi (gf) / 25  
smoked **lobster tail**, cauliflower, prawn cracker, hollandaise, brioche (gf\*) / 25  
grilled **prawn** skewers, harissa, baba ghanoush, dukkah, cucumber, mint (gf,df) / 24  
soft shell **crab**, chorizo, couscous, romesco, watercress / 25  
miso **eggplant**, tofu, avocado, sesame, katsu spice, shiso (vg,gf,df) / 20  
peking duck **dumplings**, shiitake, water chestnuts, hoisin / 21  
zucchini **flowers**, goat's cheese, tomato-cardamon (v) / 20  
porcini **arancini**, mozzarella, roma, basil, chervil (v) / 19

*the*  
**MAINS**

**beef** tenderloin, king edward, dutch carrot, horseradish, sprouts, red wine jus (gf) / 40  
herb-crusted **lamb** backstrap, croquette, sweet potato, zucchini, onion (gf\*) / 40  
**pork belly**, fennel, granny smith apple, fondant potatoes, mustard (gf) / 38  
**salmon**, crab meat, savoy cabbage, asparagus, beurre blanc, roe (gf\*) / 39  
beetroot **gnocchi**, goats cheese, kale, pine nuts, cauliflower (v) / 34

*plus*  
**SIDES**

rocket, walnut, parmesan, fig **salad** / 9.50  
steamed **beans**, broccolini, garlic, almonds (gf) / 9.50  
duck fat **potato**, garlic butter, rosemary (gf) / 9.50  
steakhouse **fries**, aioli / 9.50

*the*  
**SWEETS**

**affogato**, vanilla bean ice cream, frangelico, espresso (gf) / 16  
vanilla bean **brulee**, salted caramel ice cream, candied popcorn (gf\*) / 16  
sticky **date pudding**, brown butter, butterscotch, vanilla mascarpone  
chocolate **fondant**, macadamia, forest berries, cocoa tuile / 16  
double **brie**, spiced red wine pear, muscatels, date-walnut loaf (gf\*) / 16

please advise your waiter of any allergies or dietary requirements  
(vg) vegan (v) vegetarian (df) dairy free (gf) gluten free  
\*available upon request

*the*  
**MENU**