

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 seared **scallops**, housemade spinach tortellini, pancetta, parmesan, hazelnut (gf*) / 22
cured **duck**, baby carrot, beetroot tartelette, sorrel / 20
wagyu striploin mb7+, taro, wilted cabbage, edamame, wasabi (gf) / 25
smoked **lobster tail**, cauliflower, prawn cracker, hollandaise, brioche (gf*) / 25
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-crust **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
triple chocolate **mouse**, hazelnut, mint, raspberry sorbet / 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