

to
GRAZE our **sourdough**, cultured butter (v) / 8.5
marinated mixed **olives**, spiced **nuts** (vg, gf) / 8.5
natural **oysters**, mignonette granita / 4.80ea - 27½doz
kilpatrick / 5.90ea - 34½doz
chicken liver **paté**, madeira jelly, cornichon, seeded baguette (gf*) / 18
beef **tartare**, caperberry, egg yolk, horseradish, potato crisp (gf) / 24
charcuterie board, cured meats, cheddar, olives, vegetable dips (gf*) / 30

to
SHARE **cured** smoked **salmon**, cabbage, beetroot, sorrel, finger lime (gf) / 24
multigrain rice **sushi**, avocado, tofu, miso, ponzu, wasabi (gf, vg, dg) / 21
seared scallops, house-made spinach tortellini, pancetta, parmesan, hazelnut (gf*) / 24
beef tagliata, rocket, parmesan, garlic butter (gf) / 26
tempura soft shell **crab**, gem lettuce, pickled carrot, spicy peanuts / 25
lamb croquette, capsicum, feta, basil, kale aioli / 21
house-made **pork sausage rolls**, fennel, chilli jam / 19
tandoori sizzling **prawns**, chilli, tomato, garlic, naan, mint yoghurt (gf*) / 26
porcini arancini, mozzarella, roma, basil, chervil (v) / 19
zucchini flowers, goat's cheese, tomato-cardamon (v) / 20

the
MAINS **beef tenderloin**, polenta, caramelised onion, mustard, chives, jus (gf) / 41
lamb cutlets, hasselback potato, green bean, romesco, tapenade (gf) / 41
herb-cruste **salmon**, mussels, leek, puff pastry, bouillabaisse (gf*) / 40
pork belly, fennel, granny smith apple, fondant potato, horseradish (gf) / 39
duck breast, sebage, celeriac, radicchio, brussels sprout (gf) / 39
butternut **gnocchi**, cauliflower, kale, pepitas, sage (v) / 34

plus
SIDES steakhouse **fries**, truffle mayo (v,gs) / 10.20
rocket **salad**, pear, walnut, parmesan (v,gf) / 9.80
steamed **beans**, broccolini, garlic, almonds (v,gf) / 9.80
eggplant **fritters**, yogurt tahini (v) / 9.80

the
SWEETS **affogato**, vanilla bean ice cream, frangelico, espresso (gf) / 16
vanilla bean **brûlée**, salted caramel ice cream, candied popcorn (gf*) / 16
sticky **date pudding**, brown butter, butterscotch, vanilla mascarpone / 16
triple chocolate **mousse**, hazelnut, mint, raspberry sorbet (gf) / 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 (gs) gluten sensitive
*available upon request

the
MENU