

- 74 two course
 94 three course
 115 leave it to us
minimum four people – for the whole table only

START

- coffin bay oysters w mignonette +6 ea
 rosemary bread +8
 parmesan crisps +8
 boquerones – cured spanish white anchovies +12
 parsley, dill
 whipped goats cheese ricotta, matt barkers honey, +18
 pistachio, herb oil w rosemary bread

ENTREE

- szechuan honey prawns, fennel cream, gf
 fried capers, pickled fennel
 baby roma tomatoes, squid ink & truffle salami, gf
 labneh, black olive
 meatballs, tomato ragu, shaved pecorino gf
 zucchini flower, lemon & basil ricotta, v
 tomato ragu, pecorino
 moreton bay bug, nduja aioli, jamon, sourdough
 cured gold band snapper, pear sauce, gf
 pickled fennel, lime leaf
 mushroom arancini, truffled cauliflower v
 parsley oil, pecorino

MAIN

pork belly, charred leek, gf
cognac mustard jus

(eight-year romance. hard to quit. palm caramel available on request)

sand crab lasagne, crustacean sauce,
herbs, parmesan chip

orecchiette pasta, tomato passata, basil, v
pecorino, cured egg yolk

gold band snapper, burned butter cauliflower, gf
raisin vinaigrette, candied almond

ricotta rotolo, beef shin, salsa verde, pecorino

chicken maryland, macadamia satay gf
pickled kohlrabi, rocket, lime leaf parsley oil

angus sirloin, peppercorn sauce, frites gf

STEAK

200g angus eye fillet +24

220g sirloin on the bone - *30+ days dry aged* +31

OP rib on the bone *see reserve steak menu*

steaks accompanied with
beef jus & giles herb salsa verde

SIDES

truffle shoestring fries w parmesan gf 10

rocket, pear & parmesan salad gf 12

honey roast carrots, labneh, dukkah gf 14

fried potatoes, crème fraiche, chive, pecorino gf 15

bean salad, almonds, goats cheese, lemon gf 12

broccolini, lemon butter, capers gf 14

DESSERT

ginger pannacotta, mandarin, pudding	gf
sticky date pudding, butter semifreddo, candied walnuts	
chocolate pot de crème yuzu gel, milk crumb	gf
mille-feuille, raspberries, lemon curd, crème pâtissière	
roasted pineapple granita, ginger & macadamia gelato, lime leaf	gf
limoncello ice cream, almond crumb, pistachio	gf
Tet De Moine – semi-hard swiss cheese poached pear, spiced rum currants candied walnuts, charcoal lavosh	
Before & after cocktail	25
Lemon cheesecake cocktail	24
Popcorn espresso martini	25
Salted peanut butter espresso martini	25
2017 Rockford Cane Cut Semillon 375ml	99

DIGESTIF

Amaro Nonino	ITA	18
Amaro Nonino Riserva	ITA	24
Cynar Amaro	ITA	15
Vecchio Amaro Del Capo	ITA	17
Antica Vermouth	ITA	16
Alexs' Vermouth Blend		18