



coffin bay oysters w mignonette granita | 6 each  
rosemary focaccia, baby roma sauce | 7

### ENTREE

szechuan honey prawns w angel hair pasta, dill | 25  
cheese arancini, salsa verde, lime aioli, pickles | v 21  
buffalo mozzarella, kangaroo & anise myrtle salami, parsley oil, fig, black olive | gf 22  
crumbed mushrooms, smoked cashew cheese, parsley oil | v 19  
kalki gin cured snapper, pickled ginger, pink peppercorn, ponzu | gf 24  
pork shoulder, pineapple sweet & sour, coriander | 22  
crab, potato, geraldton wax, chive | gf 24

### MAIN

szechuan honey prawns w angel hair pasta, dill | 34  
katsu fried chicken burger, aioli, cabbage, brioche bun w shoestring fries | 24  
steak sanga w salsa verde, parmesan, escabeche, beetroot & fries | 29  
sand crab lasagne, crustacean sauce, parmesan chip | 35  
confit chicken maryland, bread sauce, kale | 32  
pumpkin risotto, smoked tomato, meredith goats cheese, cashews v gf 27 add speck  
pork belly, watermelon, walnuts, cabbage, kale, palm caramel | gf 34  
gold band snapper, corn, pea, dashi butter, wakame chip | gf 29  
herb cavatelli, olive oil, garlic, rocket, lemon, pecorino, mozzarella | 26  
moreton bay bug, hand cut linguine, lemon butter sauce, chive, pecorino | 38  
pork cotoletta, fennel, cabbage, mint & pea salad, aioli | 29

### STEAK

200g 100 day grain fed angus striploin | 37  
200g Black onyx striploin, 270+ days grain fed MBS3+ | 43  
300g Black onyx rib fillet, 270+ days grain fed MBS3+ | 78  
200g angus eye fillet, 100 day grain finished | 42  
220g 30+ day dry aged angus sirloin on the bone | 61  
steaks accompanied with smoked pumpkin, porcini crisp, beef jus gf

### SIDES

truffle shoestring fries w parmesan | gf 9  
rocket, pear & parmesan salad | gf 12  
wagyu fat kipfler potatoes, chorizo | gf 10  
roasted sweet potato, labneh, avocado honey, pistachio | gf 10  
very delicious potatoes, mustard dill dressing | gf 12  
broccolini, almond butter | gf 9  
cos heart, ranch dressing | gf 9  
roasted beetroot, parsley, rocket, pistachio, avocado honey | gf 10

### DESSERT

ginger pannacotta, mandarin, christmas pudding crumb | gf 19  
sticky date pudding, butter semifreddo, candied walnuts | 19  
hazelnut mousse, whipped marscapone, hazelnuts | gf 21  
watermelon granita, ginger & macadamia sorbet, kaffir lime | gf vegan 21  
brulee peaches, bay leaf gelato, oat crumble | 20  
chocolate terrine, mascarpone, raspberry sorbet, candied pistachio | gf 21  
milk meringue, yoghurt mousse, rhubarb, bay sugar | gf 19  
  
cheese plate | 24 - Fromager D'affinois  
poached pear, spiced rum currants, candied walnuts, lavosh