94	three course	
115	leave it to us	
STAF	RT	
coffin	bay oysters w mignonette	+6 ea
rosem	nary focaccia - 2pc	+8
parme	esan crisps	+8
zucchini flower, stuffed w		+12 ea
lemor	n & basil ricotta, tomato ragu	
ENT	REE	
	uan honey prawns, labneh, d zucchini, pickled fennel	gf
baby	roma tomatoes, goats cheese, olive, parsley oil	gf
	ton bay bug, nduja aioli, jamon crumb, st sourdough	
squid	ink & truffle salami, pickled fennel, frisse	gf df
	mushroom risotto, smoked cashew e, black olive	

74 two course

#### **MAIN**

pork belly, fennel soubise, shallot vinaigrette, palm caramel	gf
sand crab lasagne, crustacean sauce, herbs, parmesan chip	
sweet corn agnolotti, nori butter rosemary crumbs, pecorino	V
gold band snapper, bug tail cream sauce, parsley oil, fried capers	gf
chicken maryland, buttermilk sauce, frisse meredith goats cheese, parsley oil	gf
bolognese, hand cut linguine, creamy bechamel, pecorino	
angus sirloin, peppercorn, frites	gf

### **STEAK**

200g	angus eye fillet	+24
30+ days	dry aged	
220g	sirloin on the bone	+31

OP rib on the bone – see reserve steak menu

steaks accompanied with beef jus & giles herb salsa verde

# **SIDES**

truffie snoestring fries w parmesan	grid
rocket, pear & parmesan salad	gf 12
fried potatoes, crème fraiche, chive, pecorino	gf 15
butter bean salad, almonds, goats cheese, lemon	gf 12
broccolini, almond butter	gf 12

#### **DESSERT**

ginger pannacotta, mandarin, pudding	gf
chocolate pot de crème, raspberries, milk crumb	gf
sticky date pudding, butter semifreddo, candied walnuts	
mille-feuille, raspberries, curd, crème anglaise	

cheese - Fromager D'Affinois poached pear, spiced rum currants candied walnuts, charcoal lavosh

Salte	d peanut butter espresso martini	23
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