



coffin bay oysters w mignonette | 6 each
rosemary bread | 8
add paris steak sauce +3

ENTREE

szechuan honey prawns w fennel cream, fried capers, pickled fennel | gf 29
baby roma tomatoes, mortadella, labneh, black olive, truffle | 22 gf
peppered sirloin, tuna aioli, pickled radish | 25 gf
cured gold band snapper, pear sauce, pickled fennel, lime leaf | 26
fried mushroom risotto, smoked cashew cheese, black olive | 22 v

MAIN

sand crab lasagne, crustacean sauce, parmesan chip | 42
artichoke & ricotta agnolotti, smoked cheddar, rosemary crumbs, pecorino | v 32
pork belly, fennel soubise, shallot vinaigrette, palm caramel | gf 38
gold band snapper, asparagus, peas, champagne butter sauce | gf 36
angus sirloin, paris steak sauce, frites | gf 43
ricotta rotolo, beef shin, salsa verde, pecorino | 44
confit chicken, buttermilk sauce, frisée, goats cheese, parsley oil | 34 gf

STEAK

200g angus eye fillet, 100 day grain finished | 49
220g 30+ day dry aged angus sirloin on the bone | 63
steaks accompanied with beef jus & giles salsa verde gf

SIDES

truffle shoestring fries w parmesan | gf 10
rocket, pear & parmesan salad | gf 12
green bean salad, almonds, goats cheese, frisée, shallots | gf 12
fried potatoes, crème fraiche, chives, pecorino | gf 15
asparagus, whipped labneh, walnuts, pecorino | gf 14

DESSERT

ginger pannacotta, mandarin, dehydrated pudding | gf 20
sticky date pudding, butter semifreddo, candied walnuts | 22
milk meringue mille-feuille w raspberries, curd, crème anglaise | gf 22
choc hazelnut mousse, whipped mascarpone, pear sauce | gf 23
roasted pineapple granita, ginger & macadamia gelato, lime leaf | gf 23

Tete De Moine – semi hard swiss cheese - 24
poached pear, spiced rum currants, candied walnuts, lavosh