

- 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
add paris steak sauce +3
- parmesan crisps +8

ENTREE

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

MAIN

pork belly, fennel soubise, gf
shallot vinaigrette, palm caramel

sand crab lasagne, crustacean sauce,
herbs, parmesan chip

artichoke & ricotta agnolotti, smoked cheddar, v
rosemary crumbs, pecorino

gold band snapper, asparagus, peas, gf
champagne butter sauce

ricotta rotolo, beef shin, salsa verde, pecorino

chicken maryland, buttermilk sauce, frisse gf
meredith goats cheese, parsley oil

angus sirloin, paris steak sauce, frites gf

STEAK

200g	angus eye fillet	+24
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220g	sirloin on the bone - <i>30+ days dry aged</i>	+31
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OP rib on the bone	<i>see reserve steak menu</i>	
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steaks accompanied with
beef jus & giles herb salsa verde

SIDES

truffle shoestring fries w parmesan	gf 10
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rocket, pear & parmesan salad	gf 12
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fried potatoes, crème fraîche, chive, pecorino	gf 15
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butter bean salad, almonds, goats cheese, lemon	gf 12
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asparagus, whipped labneh, walnuts, pecorino	gf 14
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DESSERT

ginger pannacotta, mandarin, pudding gf

choc hazelnut mousse, whipped
mascarpone, pear sauce gf

sticky date pudding,
butter semifreddo, candied walnuts

milk meringue mille-feuille, raspberries, gf
curd, crème anglaise

roasted pineapple granita, ginger & gf
macadamia gelato, lime leaf

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