

69 | 2 COURSE

89 | 3 COURSE

110 | 4 COURSE

START

coffin bay oysters w mignonette granita +6 ea

rosemary focaccia, baby roma sauce +7

ENTREE

szechuan honey prawns, fennel, angel hair

5+ wagyu onglet, salsa verde, jus +14 gf df

wagyu bolognese, hand cut pasta, pecorino

venison salami, potato, fennel tarragon gf

honey mustard blueberry

pea arancini, zucchini dip, parsnip, black olive v

rice cake, kalki gin cured snapper, gf df

pickled ginger, pink peppercorn, ponzu

crumbed mushrooms, smoked cashew v

cheese, parsley oil

crab, potato, geraldton wax, chive gf

zucchini flower, lemon & basil ricotta, v

tomato ragu, pecorino

MAIN

pork belly, maple glazed cabbage, gf df
pickle apple slaw, walnuts, palm caramel

sand crab lasagne, crustacean sauce,
herbs, parmesan chip

zucchini flowers, stuffed w snapper,
broad bean, pecorino, tomato oil

mushroom risotto, shiitake, water chestnut, gf v
pecorino, rocket

gold band snapper, butter beans, corn, gf
dashi butter, wakame

150g lamb backstrap, fennel, preserved lemon,
pearl cous cous, salsa verde, jus

herb cavatelli, olive oil, garlic, rocket, v
lemon, pecorino, mozzarella

moreton bay bug, hand cut linguine, +12
lemon butter sauce, chive, pecorino

STEAK

200g	striploin	
300g	rib fillet	+43
200g	eye fillet	+24
30+ days dry aged		
220g	sirloin on the bone	+31
steaks accompanied with smoked pumpkin, porcini crisp, beef jus		gf

SIDES

truffle shoestring fries w parmesan	gf 9
wagyu fat kipfler potatoes w chorizo	gf 10
char roasted carrots, labneh, avocado honey	gf 10
rocket, pear & parmesan salad	gf 12
very delicious potatoes, mustard dill dressing	gf 12
butter beans, salsa verde, almonds	gf 9
broccolini, almond butter	gf 9
zucchini flower salad, parsley, rocket, basil, pistachio, avocado honey	gf 10

DESSERT

bay pannacotta, mulled wine syrup,
almondine, pickled currants gf

chocolate terrine, mascarpone
raspberry sorbet, candied pistachio gf

hazelnut mousse, whipped
mascarpone, hazelnuts gf

sticky date pudding w
butter semifreddo, candied walnuts

mille-feuille, Marcus' raspberries,
curd, crème anglaise

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

Salted peanut butter espresso martini 23

Summertime whip cocktail 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 15