



coffin bay oysters w mignonette | 6 each
boquerones – cured spanish white anchovies, parsley, dill | 12
goats cheese ricotta, Matt Barker's honey, pistachio, herb oil w rosemary bread | 18
rosemary bread | 8

ENTREE

szechuan honey prawns w fennel cream, fried capers, pickled fennel | gf 29
baby roma tomatoes, squid ink truffle salami, labneh, black olive, truffle | 22 gf
meatballs, tomato ragu, pecorino | 22 gf
moreton bay bug, nduja aioli, jamon, sourdough | 26
zucchini flower, lemon & basil ricotta, tomato ragu, pecorino | 24
cured gold band snapper, pear sauce, pickled fennel, lime leaf | 26
mushroom arancini, truffled cauliflower, parsley oil, pecorino | 22 v

MAIN

sand crab lasagne, crustacean sauce, parmesan chip | 42
orecchiette pasta, tomato passata, basil, pecorino, cured egg yolk | v 32
pork belly, charred leek, cognac mustard jus | gf 38
gold band snapper, burnt butter cauliflower, raisin vinaigrette, almonds | gf 36
angus sirloin, peppercorn sauce, frites | gf 43
ricotta rotolo, beef shin, salsa verde, pecorino | 44
confit chicken, macadamia satay, pickled kohlrabi, rocket, lime leaf | 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
honey roast carrots, labneh, dukkah | 14
bean salad, almonds, goats cheese, rocket, shallots | gf 12
fried potatoes, crème fraiche, chives, pecorino | gf 15
broccolini, lemon butter, capers | gf 14

DESSERT

ginger pannacotta, mandarin, dehydrated pudding | gf 20
chocolate pot de crème, yuzu gel, milk crumb | gf 22
sticky date pudding, butter semifreddo, candied walnuts | 22
mille-feuille w raspberries, lemon curd, crème pâtissière | 22
limoncello ice cream, almond crumb, pistachio | 23

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