



STARTERS

Sonoma Sourdough 8

Miso CopperTree Farm butter

Freshly Shucked Oysters

(Ask your waiter for variety)

Sherry and Eschalot Mignonette 6 each

Add Siberian Imperial Caviar 12 each

Buttermilk battered 6 each

Siberian Imperial Caviar Service

Melba toasts, rice crisps, chopped egg, chives, shallots, crème fraîche

Bump + vodka shot 30

20g 90

50g 210

COLD ENTRÉES

King Salmon 32

Kombu-cured, stretched curds, fermented cucumbers, bronze fennel, yuzu koshu dressing

Hiramasa Kingfish 29

Wood-roasted zucchini, piquillo, almond gazpacho, smoked Yarra Valley caviar, Kimm Bugak

Yellowfin Tuna 32

Pickled daikon, umeboshi, golden sesame, shiso, Botswana ponzu

Hand Cut Ceviche 30

Finger lime, avocado, Tasmanian wasabi, cultured buttermilk, coriander oil

CopperTree Farm Beef Tartare 30

Hand-cut aged beef, lightly pickled beetroot, daikon, salted egg yolk, Tasmanian wasabi

WOOD GRILLED ENTRÉES

Caramelised Pork Jowl 30

Corner Inlet squid, spiced pear, aioli

Farmed Quail 32

Slow roasted over flames, black sesame, blood plum

Caramelised Ox Tongue 29

Glazed with Botswana tare, crispy potato gems, shishito peppers, Xérès vinegar

Wood-Grilled Bone Marrow 30

Parsley, caper, raddichio, slow-cooked Spanish onion salad

Live WA Marron 44

Split and wood-grilled, served with cherry tomato, shellfish butter, basil

Chickpea Socca 28

Salt baked beetroot, stracciatella, bitter leaves

75g NZ West Coast Whitebait 38

Spanish style, red chilli, garlic, aromatic leaf salad, house foccacia

or

South Island style fritter, aromatic garden leaves, Wonder bread, lemon, butter

Botswana Butchery

MAINS

Dry-Aged Heritage Pork Cutlet 43

Wilted summer brassicas, garlic scapes, baby turnips, pickled apples

Dry-Aged Duck Breast 48

Roasted heirloom pumpkin, pickled trevisio, candied kumquats, spiced duck jus

Milly Hill Lamb Rump 39

Fermented eggplant, roasted sugarloaf cabbage, spiced lamb jus

Crisp Skinned Mulloway 34

Charred gai lan, shishito peppers, fermented black garlic & eggplant purée

Fresh Mafaldine Pasta 34

Dashi poached baby vegetables, hemp seed pangrattato, chickpea miso broth, soft herbs

SALADS

Darling Mills heirloom lettuce & herb salad, chardonnay dressing	10
Botswana slaw, cabbage, carrot, apple, horseradish	15
Cracked Freekah, pickled zucchini, sheep curd, date dressing	15
Escarole, endives, soft boiled egg, mustard, croutons	15
Peruvian gold potato salad, pancetta, spring onion, gherkin, herbs	15

SIDES

Shoestring fries, kombu salt	10	Battered onion rings	15
Potato purée, gribenes, gravy	12	Charred brassicas, goat curd, zhoug	15
Garlic roasted Kipfler potatoes	15	Roman beans, almond tarator, espelette	15
Baby corn, roasted garlic, pecorino	15	Grilled Maxim mushrooms, garlic & parsley butter	15
Duck fat potatoes, thyme & sea salt	15	Macaroni and cheese	15

Please advise your server of any dietary requirements

Lunch & Dinner 11.30am – 11.00pm

Monday - Saturday



FROM THE BUTCHER'S BLOCK

1.4kg	Slow Roasted Whole Lamb Shoulder (for 2)	Milly Hill, Armidale, NSW	90
300g	Lamb Rack (4 Point)	Milly Hill, Armidale, NSW	52
300g	CopperTree Farm Friesian stud Sirloin	Pasture Fed, Budderoo, NSW	40
300g	Reserve Angus Scotch Fillet (mb3)	Pasture Fed, Cape Grim, TAS	69
300g	Brooklyn Valley Sirloin (mb3)	Pasture Fed, Gippsland, VIC	50
250g	Bass Strait Angus Tenderloin	Pasture Fed, Gippsland, VIC	65
200g	Black Opal F1 Wagyu Flank (mb5+)	400 Day Grain Fed, Grampians, VIC	40
350g	Heritage Full Blood Wagyu Scotch Fillet (mb5)	Grain Fed, N/E, NSW	128
250g	Black Opal F1 Wagyu Rump Cap, (mb6)	400 day Grain Fed, Grampians, VIC	46
500g	Reserve Angus 4 week dry-aged Rib-eye	Pasture Fed, Cape Grim, TAS	101
500g	CopperTree Farm dry-aged Friesian stud Rib-eye	Pasture Fed, Budderoo, NSW	98
1 Kg	Pure Black dry-aged Angus T-Bone	Pasture/ Barley Fed, Gippsland, VIC	190
1.6kg	Jacks Creek Wagyu Tomahawk (mb5+)	400 Day Grain Fed, Tamworth, NSW	356

A limited selection of exclusive cuts from some of Australia's most premium producers

FROM THE OCEAN

200g	NZ Ōra King Salmon Fillet	44
Whole	Market Fish	M/P
200g	Yellowfin Tuna	39

SAUCES & BUTTERS 4 each

House Beer Mustard	Thyme & Pinot Jus	Lemon & Chive Butter
Lovage Chimmi Churri	Horseradish Crème Fraîche	Truffle & Bone Marrow Butter
Green Peppercorn & Eschalot	Café de Paris Butter Sauce	Trio of Mustards
Whole roasted garlic		

**All Eftpos, Credit and Debit Cards incur a processing fee of 1.5%
Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays.*