



## RAW BAR

### Freshly Shucked Market Oysters

Natural or buttermilk battered

Sherry vinegar shallot mignonette, fresh lemon 8.50 ea

Add Black Pearl White Sturgeon caviar 15 ea

### Caviar Service

Sourdough toast, blinis, classic accompaniments

**Black Pearl White Sturgeon**                      **20g** 115                      **50g** 260  
**Bump + vodka shot** 30

### Botswana Plateau Royal MP

Selection of fresh seafood of the day

#### Tuna Cones 8 ea

Wasabi, salmon roe, capers, chives

#### Cold-Smoked King Salmon 34

Seaweed churro, whipped labneh, Avruga

#### Hiramasa Kingfish 32

Eggplant caviar, smoked salmon roe, burnt orange

#### Tuna Crudo 32

Whipped cod roe, citrus dressing, bottarga

#### Snapper Ceviche 32

Aji Amarillo Tiger's Milk, sweet potato, Andean corn

## SIGNATURE CHARCUTERIE

Served with gnocco fritto, semolina crackers, house pickles, grain mustard & guindillas

Jamon Iberico de cebo	100g	52
Pino's Dolcevit Mortadella	50g	18
Botswana Duck Liver Pate	100g	22
Culatta	100g	32
De Palma Finocchiona	50g	18
Wagyu Bresaola	50g	25
Tasting Board - A selection of the above		115



## ENTRÉES & LIGHT MAINS

### **Sourdough 9**

Chickpea Miso butter

### **Soup of the Day 29**

### **French Onion Soup 30**

Sourdough crouton, raclette

### **Grilled Watermelon 29**

Heirloom tomatoes, curd, tomato jelly, black olive oil

### **Beef Tartare 34**

Smoked egg yolk, potato crisp

### **Zucchini Tart 30**

Goats curd, lemon, thyme

### **Caramelised Pork Belly 33**

Grilled squid, harissa, spiced pear, black garlic

### **Malloreddus Pasta 38**

Cuttlefish, nduja, peas

### **Grilled King Salmon 51**

Braised fennel, radishes, miso macadamia butter

### **Roasted Snapper Fillet 51**

Mussel escabeche, croutons, rouille

### **Botswana Burger 26**

Double Wagyu patty, aged cheddar, butter lettuce, tomato

### **Steak Sandwich 48**

Black Opal Wagyu Sirloin, zucchini pickle, tomato, cos, aioli, crispy onions

### **BFC – Botswana Fried Chicken 37**

Free-range chicken, southern spices, potato purée, chicken gravy, horseradish slaw

### **Pork Cotoletta 32**

Wild roquette, capers, Reggiano, lemon

*Please advise your server of any dietary requirements*

*\* All 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. 10% surcharge on Sundays.*



## FROM THE BUTCHER'S BLOCK

1.3kg	Sovereign Slow Roasted Lamb Shoulder	Pasture Fed, Geelong, VIC	125
450g	Kinross Lamb Rack (4 Point)	Pasture Fed, Billabong Creek, NSW	84
180g	Bass Strait Angus Tenderloin	Pasture Fed, Gippsland, VIC	56
300g	Southern Rangers Sirloin (mb4+)	Pasture Fed, Gippsland, VIC	72
200g	Black Opal F1 Wagyu Flank (mb4-5)	400 Day Grain Fed, Grampians, VIC	51
350g	Black Opal F1 Wagyu Scotch Fillet (mb6-7)	400 Day Grain Fed, Grampians, VIC	170
250g	Black Opal F1 Wagyu Rump Cap (mb6-7)	400 Day Grain Fed, Grampians, VIC	85
250g	Cape Grim Tenderloin	Pasture Fed, North West, TAS	78
300g	Cape Grim Reserve Scotch Fillet (mb3+)	Pasture Fed, North West, TAS	75
500g	Reserve Angus Rib-eye	Pasture Fed, Cape Grim, TAS	125
300g	Jacks Creek Flat Iron Steak (mb2+)	150 Day Grain Fed, Tamworth, NSW	60
1kg	Jacks Creek T-Bone (mb2+)	120 Day Grain Fed, Tamworth, NSW	199
1.6kg	Jacks Creek Wagyu Tomahawk (mb5+)	400 Day Grain Fed, Tamworth, NSW	390

Yamba Prawn 22

Half Shell Scallop MP

Half Eastern Rock Lobster MP

## FROM THE OCEAN

Served whole, with Montpellier butter

Flounder **MP**

Barramundi **MP**

Eastern Rock Lobster **MP**

## SALADS 17 each

Darling Mills heirloom lettuce & herb salad, chardonnay dressing

Botswana slaw, cabbage, carrot, apple, horseradish

Cucumbers, radish, tomato, lemon, herbs, kafir dressing

Cos, frisée, soft-boiled egg, mustard dressing, croutons

Potato salad, peas, carrots, olives, gherkins, mayo

## SAUCES AND BUTTERS 6 each

Mushroom Sauce

Béarnaise

Salsa Verde

Green Peppercorn

Café de Paris Butter

Fermented Chilli Hot Sauce

Red Wine and Bone Marrow

Montpellier Butter

Horseradish crème fraîche

Selection of Mustards

## SIDES

Shoestring fries, kombu salt	12	Buttermilk crumbed onion rings	17
Potato purée, chicken crackling, gravy	14	Charred greens, goat curd, zhoug	17
Duck fat potatoes, thyme & sea salt	16	Spicy buffalo cauliflower, blue cheese, lovage	17
Macaroni and cheese ( <i>contains pork</i> )	17	Corn, roasted garlic, pecorino	17
Roasted heirloom carrots, ricotta salata, hazelnut, sage brown butter	17		