



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 Dolcevitla 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

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

Warm Octopus Salad, 33

Potato, aioli, smoked paprika

Caramelised Pork Belly 32

Grilled squid, harissa, spiced pear, black garlic

Roasted Bone Marrow 28

Mushroom duxelles, remoulade

MAINS

Aylesbury Duck 57

Beetroot & blood orange relish, broad beans, almond cream

Roasted Snapper Fillet 51

Mussel escabeche, croutons, rouille

Grilled King Salmon 51

Fennel, radishes, miso macadamia butter

Harissa Roasted Cauliflower 37

Smoked eggplant, labneh, pomegranate, spiced cracker

Malloreddus Pasta 38

Cuttlefish, nduja, peas

Berkshire Pork Cutlet 57

Compressed apple, apple purée, charcutière sauce

500g O'Connor Short Rib 89

Roasted vine tomato, salsa verde

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, fris e, soft-boiled egg, mustard dressing, croutons
 Potato salad, peas, carrots, olives, gherkins, mayo

SAUCES AND BUTTERS 6 each

Mushroom sauce	B�arnaise	Salsa Verde
Green Peppercorn	Caf� de Paris Butter	Fermented Chilli Hot Sauce
Red Wine and Bone Marrow	Montpellier Butter	Horseradish cr�me fra�che
	Selection of Mustards	

SIDES

Shoestring fries, kombu salt	12	Buttermilk crumbed onion rings	17
Potato pur�e, 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		