

## Starters

Sydney rock oysters, pickled cucumber, agave dressing 4ea

Warm assorted breads, evo, aged balsamic 9.5

Salumi board, grissini  
Prosciutto, wagyu bresaola, truffle salami, mortadella  
9 per meat selection, 34 for all 4

Fremantle octopus leg, romesco, crumbled almond 19

School prawns, D'espelette pepper, preserved lemon aioli 16

Pasture-fed steak tartare, quail egg, Dijon, cornichons, pane carasau 22

Rolled goats curd, caramelised onions, truffle honey, chives 17

Dry-aged Yellowfin tuna, avocado and lime mousse, avruga caviar, sorrel leaves 22

Calamari, preserved lemon aioli 19

Brussel sprouts, apple, almond, Grana Padano 15

Spelt flour casarecce, spanner crab, chilli, zucchini, lemon 24

Rigatoni, wild boar, porcini mushroom 22

Vialone nano risotto, pumpkin, stracciatella, vincotto 19

## Mains

Chicken supreme, corn mousse, spring onion, pangrattato 31

Atlantic salmon fillet, baby fennel, blood orange, pistachio 33

Pasture-fed eye fillet, wild mushroom ragu, Jerusalem artichoke, truffle vinaigrette 43

Market fish fillet, asparagus, sugar snap peas, potato soubise MP

Royal blue potato gnocchi, confit garlic, sweet peas, salted ricotta, chives 29

## Shared

Whole herb roasted chicken - served off the bone, lemon 45

Whole snapper (approx. 1kg), lemon, watercress, radish 62

6 hour braised lamb shoulder, gremolata 69

Cold seafood plate 99  
*Oysters natural, king prawns, smoked salmon, whole lobster*

Hot seafood platter 95  
*Calamari, tiger prawns, grilled fish, scallops, beer battered fish and shoestring fries*

Combination of hot and cold platters 185

## Sides

Fennel, witlof, parmesan, mustard dressing 11

Kipfler potatoes, rosemary, sea salt 10

Seasonal vegetables 10

Shoestring fries 10

Mixed leaves, evo, aged balsamic 9.5

## Chef's menu

69pp

Available for tables of 8 | required for tables from 15

4 course sharing menu of our most popular dishes

Warm assorted breads, evo, aged balsamic  
Salumi board, grissini  
Rolled goats curd, caramelised onions, truffle honey  
Calamari, preserved lemon aioli

Spelt flour casarecce, spanner crab, chilli, zucchini, lemon  
Rigatoni, wild boar, porcini mushroom

Whole herb roast chicken  
6 hour braised lamb shoulder, gremolata  
Kipfler potatoes, rosemary, sea salt  
Seasonal vegetables  
Mixed leaves, evo, aged balsamic

Tiramisu