

TO START & SHARE

Sydney rock oysters, mignonette 4ea

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Warm assorted breads, evo, aged balsamic 9.5

Salumi board, grissini
Prosciutto, wagyu bresaola, truffle salami,
mortadella 34

King prawns, confit garlic, lemon, herb crumb 28

Zucchini flowers, truffle honey, Grana Padano 22

Yellowfin tuna carpaccio, avocado, lime,
avruga caviar, sorrel 22

Calamari, preserved lemon aioli 19

Heirloom tomato, buffalo mozzarella,
baby basil, evo 19

Spaghettoni, Tiger prawn, chilli, garlic, oregano,
tomato coulis 24

Rigatoni, braised lamb ragu, lemon, rosemary 22

Vialone nano risotto, zucchini flower, black garlic,
pumpkin seed 19

MAIN COURSE

Chicken supreme, corn mousse, spring onion,
pangrattato 31

Atlantic salmon fillet, baby fennel, orange,
pistachio 33

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

Cone Bay Barramundi fillet, asparagus, pickled
zucchini, preserved lemon, crème fraiche 35

Whole baby snapper, cherry tomato, caper,
eschalot salsa 35

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

SHARED MAIN COURSE

6 hour braised lamb shoulder, gremolata 69

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

Cold seafood plate 99
Oysters natural, king prawns, smoked salmon,
whole WA rock 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

Witlof, fennel, parmesan, mustard dressing 11

Chat potatoes, rosemary, sea salt 10

Broccolini, preserved lemon, almond 10

Shoestring fries 10

Mixed leaves, evo, aged balsamic 9.5

CHEF'S MENU 69pp

4 course sharing menu of our most popular dishes
Available for groups of 6 and above

Starting with

Warm assorted breads, evo, aged balsamic
Salumi board, grissini
Heirloom tomato, buffalo mozzarella, baby basil, evo

Followed by

Zucchini flowers, truffle honey, Grana Padano
Calamari, preserved lemon aioli
Royal blue potato gnocchi, confit garlic, sweet peas

And then

6 hour braised lamb shoulder, gremolata
Whole herb roasted chicken, lemon
served with
Chat potatoes, rosemary, sea salt
Mixed leaves, evo, aged balsamic

Finished with

Pavlova, seasonal fruit, Chantilly cream