

oysters

Sydney rock oysters, lemon 4ea

Sydney rock oysters, pancetta, vincotto 4.5ea

shared & starters

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

Baby beetroot, raddichio, witlof,
Bleu d'Auvergne cheese, citrus dressing 17

Wagyu carpaccio MBS3+, Grana Padano,
confit garlic aioli, petite roquette, mushroom 22

Calamari, preserved lemon aioli 21

Black fig, walnuts, goats chevre, truffle honey
thyme 22

pasta

Spaghettini, Tiger prawn, chilli, garlic, oregano,
tomato coulis 24/33

Rigatoni, braised pork shoulder ragu, fennel 22/28

Carnaroli risotto, pumpkin, hazelnuts, goats curd,
sage 20/27

Royal blue potato gnocchi, confit garlic,
wild mushroom, thyme, stracciatella 21/28

main courses

Sous Vide Lamb backstrap, medium rare, onion,
beetroot, pencil leek 34

Atlantic salmon fillet, fennel, pistachio,
pomegranate 33

Pasture-fed eye fillet 250gm, potato gallette,
cauliflower, chestnut, madeira jus 43

Blue Eye Cod fillet, celeriac, Treviso, pancetta,
butter beans, Pinot Noir reduction 35

Chicken supreme, asparagus, black onion,
oyster mushroom, parmesan custard 31

Whole baby snapper, caperberry, oregano,
eshalot, capsicum 35

shared mains

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

Brussel spouts, honey, balsamic 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

Salumi board, grissini

Warm assorted breads, evo, aged balsamic

Black fig, walnuts, goats chevre, truffle honey, thyme

Followed by

Calamari, preserved lemon aioli

Rigatoni, braised pork shoulder ragu, fennel

Royal blue potato gnocchi, confit garlic, wild
mushroom, thyme, stracciatella

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

Tiramisu