

SNACKS

Mixed olives, garlic, rosemary, lemon	9
Warm bread, Hojiblanca olive oil	3pp
Jamón & pecorino croquettes, roast onion aioli ...	5e
Cauliflower fritti, dates, pickled onion	12

RAW & CURED

Raw fish of the day MP

Please ask your server for today's special

Oysters – 1/2 dozen or dozen 26 | 48

Natural
Shallot vinaigrette
Chardonnay granita

Shaved to order

David Blackmore wagyu bresaola 50g	18
Jamón Ibérico de Bellota 40g	22
Levoni Prosciutto 16 months 80g	14
<i>A selection of all 3</i>	38

ENTRÉES

Fresh La Stella burrata 23

local ox heart tomatoes, olive jam, basil

Roast scallops 28

pumpkin purée, pine nuts, burnt butter

Cured Tasmanian trout 25

capers, cucumber, lime

Salad of Queensland spanner crab 26

avocado, sorrel, baby gem

Grilled jumbo prawns 26

garlic butter, chilli, lemon

Char-grilled Fremantle octopus 25

roasted peppers, olives

Tossed salad of warm confit duck 25

frisse, pickled mushrooms, hazelnut dressing

Shaved wagyu bresaola 24

compressed melon, chilli, mint, pink pepper

MAINS

Seared swordfish 34

eggplant purée, tomato vinaigrette, fried parsley

Grilled snapper fillet 36

smoked oysters, zucchini blossom, fennel

Queensland spanner crab 34

fresh angel hair pasta, chilli, garlic, lemon, parsley

Steamed blue eye 36

lobster butter, peas, baby gem, spring herbs

Charred whole baby free range chicken 34

sweet roasted peppers, olives, capers

Dry-aged Kurobuta pork chop 34

salad of fennel, peach & verbena, crackling

300g Rangers Valley rump cap 5+ 42

anchovy, confit onion, spring onions, herbs

300g O'Connell scotch fillet 38

hand-cut chips, béarnaise

Char-grilled pumpkin 26

pine nut purée, shaved kohlrabi, chilli, lemon

DAILY ROTISSERIE

Please ask your server for today's special

SIDES

Crushed royal blues, parsley, mint, tarragon 10

Mixed crunchy leaves, classic vinaigrette 9

Steamed green beans, roasted almonds, garlic butter ... 9

Raw carrot, mint, shallots, lime 9

Fries, Provencal salt, aioli 9

DESSERTS

Frozen tiramisu	14
Lemon cheesecake roll, powdered raspberries	14
Crème brûlée, roasted white chocolate, pineapple salsa	14
Salad of stone fruit, Champagne granita, lemon balm	14
Selection of Australian artisan cheeses, compote, chutney, crispbread	32

COFFEE

Selection of Toby's Estate tea and espresso coffee available

DESSERT WINE

90 | 500

Old Boys 21 Barrel Aged Tawny	15	65
Riverina, NSW		
'14 De Bortoli Noble One Botrytis Semillon	15	65
Riverina, NSW		

LIQUEURS

Kahlúa	11
Disaronno	11
Frangelico	11
Tia Maria	11
Cointreau	11

