

WHILE YOU THINK

Mixed olives 9

garlic, rosemary, lemon

Warm bread 3pp

Hojiblanca olive oil

Selection of cured meats shaved to order

David Blackmore wagyu bresaola 50g 18

Jamón Ibérico de Bellota 40g 22

Levoni Prosciutto 16 months 80g 14

A selection of all 3 38

Oysters 26 | 48

natural, shallot vinaigrette or Chardonnay granita

SMALL PLATES

Truffled duck parfait 26

toasted sourdough, caramelised fig

Beef tartare 26

Angus beef, salted egg yolk, crispy potato

Cauliflower fritti 12

dates, pickled onion

Fresh La Stella burrata 23

local ox heart tomatoes, olive jam, basil

Paella arancini 7ea

mussels, prawns, saffron, tomato, clams, chorizo

Grilled jumbo prawns 26

garlic butter, chilli, lemon

Salad of Queensland spanner crab 26

avocado, sorrel

Char-grilled Fremantle octopus 25

roasted peppers, olives

Roast scallops 28

pumpkin purée, pine nuts, burnt butter

Seafood assiette MP

ask your server about today's selection of raw & cured seafood

FAMILY STYLE MENUS

*Available for tables of 4 or more,
all on table must order from same menu*

two course 65pp

three course 75pp

four course 95pp

BIG PLATES

Glacier 51 toothfish 58

poisson pané Glacier 51 toothfish, salmon caviar, pickled cucumber, lemon, truffle fries

Queensland spanner crab 34

angel hair pasta, chilli, garlic, lemon, parsley

Seared swordfish 34

eggplant purée, tomato vinaigrette, fried parsley

Grilled snapper fillet 36

smoked oysters, zucchini blossom, fennel

Char-grilled free range spatchcock 36

black rice, shaved fennel, heirloom tomatoes, crispy garlic

Char-grilled pumpkin 26

pine nut purée, shaved kohlrabi, chilli, lemon

Salt-baked beetroot 28

white asparagus, walnuts, goat's cheese croutons, tarragon vinaigrette

Lamb rack 42

pistachio crumb, roasted peppers, olives, capers, salsa verde

300g O'Connor scotch fillet 44

hand-cut fries, béarnaise

300g Rangers Valley rump cap 5+ 38

anchovy, confit onion, spring herbs

SIDES

Roasted Kipfler potatoes 10

black olives, rosemary

Marrak salad 12

shaved witlof, orange, toasted seeds, chervil dressing

Steamed broccolini 9

roasted almonds, garlic butter

Raw carrot 9

mint, shallots, lime

Fries 9

Provencal salt, aioli



Dessert

- Frozen tiramisu 14
- Lemon cheesecake roll, powdered raspberries 14
- Vanilla crème brûlée, fresh berries, whipped chocolate 14
- Frozen watermelon, Chambord 16
- Selection of Australian artisan cheeses, compote, chutney, crispbread 32

Dessert Wine

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

After Dinner Cocktails

- Espresso Martini
- Kettle One Vodka, Kahlúa, espresso, sugar syrup* 22

- Banana Cake Old Fashioned
- Ron Zacapa 23, PX Sherry, Fino Sherry, caramel & miso syrup, chocolate bitters* 22

Liqueurs & Digestifs

- Kahlúa 11 | Disaronno 11 | Frangelico 11
- Tia Maria 11 | Cointreau 11 | Baileys 11 | Montenegro 11

Coffee

- A selection of organic Chamellia tea and Toby's Estate espresso coffee available

Although we endeavour to meet all dietary requirements, our kitchen handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate these needs, we cannot guarantee that our food will be completely allergen free. 15% surcharge applies on public holidays.
1.25% surcharge applies on all credit card transactions.