

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
A selection of all 3 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 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 herbs

300g O'Connor 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

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.
Credit card surcharge applies.

DESSERT

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
Baileys	11

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