

menu | \$75

entrée (choice of)

20-month aged san daniele prosciutto / fritto / xo sugo / guindillas (gfo)(df)
potato gnocchi / gorgonzola / spinach / pine nuts / parmesan crisp (v)

main (choice of)

almond-fed pork belly / cabbage / green apple / caraway / chilli / fennel (gf)(df)
barramundi / heirloom tomatoes / peaches / balsamic / lemon oil (gf)(df)

mains served with a complimentary side

seasonal beans / lemon oil / almond (gf)(df)(vg)

add an extra side dish

roasted potatoes / confit garlic / rosemary / smoked salt (gf)(df)(vg) + \$15
house fries / aioli (gf)(df)(vgo) + \$11

dessert (choice of)

pistachio cake / basil / white chocolate ganache / strawberry tarragon sorbet
lemon meringue tart / berries / coconut and lime sorbet (gf)
chef's artisan cheese selection / traditional accompaniments (gfo)

gf-gluten free | df-dairy free | gfo/dfo-gluten/dairy free option | v-vegetarian | vg-vegan
menu items and pricing are subject to change according to market availability
should an item or ingredient not be available,
we will substitute it with an item of equal quality
8% gratuity applies to parties of 8 or more

a la carte

complimentary artisan sourdough bread / french butter / black ash salt (gfo)(dfo)	
additional bread (2 pieces per serve)	5
oysters: natural or served with white balsamic granita (gf)(df)	6 6.5
house smoked salmon / fennel / green apple / pea puree / salsa verde (gf)(df)	34
20-month aged san danielle prosciutto / fritto / xo sugo / guindillas (gfo)(df)	34
almond-fed pork belly / cabbage / green apple / caraway / chilli / fennel (gf)(df)	56
potato gnocchi / gorgonzola / spinach / pine nuts / parmesan crisp (v)	34 48
barramundi / heirloom tomatoes / peaches / balsamic / lemon oil (gf)(df)	55
from the grill	
master selection f4 purebred wagyu rib-eye - 400-day grain-fed - mbs 8-9 200g	89
gippsland 'little joe' sirloin - grass-fed - mbs 4 250g	55
kilcoy angus tenderloin - 120-day grain-fed - mbs 2+ 250g	68
<i>all steaks served with asparagus / onion / black garlic café de paris butter (gf)</i>	
house fries / aioli (gf)(df)(vg)	11
seasonal beans / lemon oil / almonds (gf)(df)(vg)	11
roasted potatoes / confit garlic / rosemary / smoked salt (gf)(df)(vg)	15
affogato / vanilla bean ice-cream / frangelico / espresso coffee (gfo)	17
pistachio cake / basil / white chocolate ganache / strawberry tarragon sorbet	16
lemon meringue tart / berries / coconut and lime sorbet (gf)	16
cheese selection: one two three four (gfo)	14 24 34 44

gf-gluten free | df-dairy free | gfo/dfo-gluten/dairy free option | v-vegetarian | vg-vegan
 menu items and pricing are subject to change according to market availability
 should an item or ingredient not be available,
 we will substitute it with an item of equal quality
 8% gratuity applies to parties of 8 or more