



RAW BAR

Freshly Shucked Market Oysters

Served natural

Sherry shallot mignonette, fresh lemon 8.5 each
Add Black Sturgeon caviar 20 each

Caviar Service

Sourdough toasts, blinis, classic accompaniments

Black Pearl Sturgeon 30g 275 50g 450

Bump + vodka shot 30

Tuna Cones 8 each

Wasabi, salmon roe, capers, chives

Cold-Smoked King Salmon 34

Seaweed churro, whipped labneh, Avruga

Hiramasa Kingfish 32

Eggplant caviar, smoked salmon roe, burnt orange

Tuna Crudo 32

Watermelon, pistachio, avocado, citrus dressing

Snapper Ceviche 32

Aji Amarillo Tiger's Milk, sweet potato, Andean corn

SIGNATURE CHARCUTERIE

Served with sourdough croutons, semolina crackers, house pickles, beer-fermented mustard & guindillas

Carrasco Jamon Iberico de Bellota	100g	70
Pino's Dolcevita Mortadella	50g	18
Botswana Duck Liver Pâté	100g	22
Culatta	50g	25
De Palma Finocchiona	50g	18
De Palma Wagyu Bresaola	50g	25
Tasting Board - a selection of the above		110



ENTRÉES & LIGHT MAINS

Sourdough 9

Smoked house butter

French Onion Soup 30

Sourdough crouton, Emmental

Heirloom Tomato 29

Nectarine, stracciatella, hazelnut, fresh herbs

Beef Tartare 34

Smoked egg yolk, potato crisps

Tarte Fine 30

Goat's cheese, escalivada, marigold

Caramelised Pork Jowl 32

Grilled squid, spiced pear, toum

Malloreddus Pasta 38

Cuttlefish, 'nduja, peas

Glazed King Salmon 51

Simmered daikon, beurre noisette emulsion, furikake

Roasted Snapper Fillet 51

Ajo blanco, smoked razor clams, roasted peppers

Botswana Burger 26

Beef patty, Gruyère, tomato, burger sauce

Steak Sandwich 48

Cape Grim Scotch, zucchini pickle, tomato, cos, aioli, crispy onions

Pork Cotoletta 32

Fermented garlic mayo, chives, fresh horseradish

Please advise your server of any dietary requirements

** All Credit and Debit Cards incur a processing fee of 1.5%. Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays. 10% surcharge on Sundays.*



FROM THE BUTCHER'S BLOCK

1.4kg	Gundagai Slow Roasted Lamb Shoulder	Pasture-fed, Gundagai, NSW	125
350g	Kinross Lamb Rack (3 Point)	Pasture-fed, Holbrook, NSW	76
500g	Yambinya Station Rib-eye	90 Day Grain-finished, Burraboi, NSW	105
1.6kg	Jacks Creek Wagyu Tomahawk (mb5+)	400 Day Grain Fed, Tamworth, NSW	390
180g	Bass Strait Angus Tenderloin	Pasture Fed, Gippsland, VIC	56
300g	Southern Rangers Sirloin	Grass-fed, Gippsland, VIC	72
200g	Black Opal F1 Wagyu Flank (mb4-5)	400 Day Grain Fed, Grampians, VIC	51
250g	Black Opal F1 Wagyu Rump Cap (mb6-7)	400 Day Grain Fed, Grampians, VIC	100
350g	Black Opal F1 Wagyu Scotch Fillet (mb6-7)	400 Day Grain Fed, Grampians, VIC	170
250g	Cape Grim Tenderloin	Pasture Fed, Northwest, TAS	78
300g	Cape Grim Reserve Scotch Fillet	Pasture Fed, Northwest, TAS	75
500g	Reserve Angus Rib-eye	Pasture Fed, Cape Grim, TAS	125

FROM THE OCEAN

Served with Montpellier butter

Fish of the Day MP

Split Prawns MP

Half Shell Scallops MP

Half Lobster MP

SALADS 17 each

Seasonal lettuce & herb salad chardonnay dressing

Mignonette salad, garlic croutons, boiled egg, pecorino

Cabbage slaw, mixed grains, apple, herbs, horseradish vinegarette

Beetroot salad, orange, watercress, walnuts, fennel

Tomato salad, pickles, red onion, guindillas

SAUCES AND BUTTERS 6 each

Salsa Verde
Green Pepper
Red Wine and Bone Marrow

Béarnaise
Café de Paris Butter
Montpellier Butter
Selection of Mustards

Mushroom sauce
Fermented Chilli Hot Sauce
Horseradish

SIDES

Shoestring fries, rosemary salt	12	Dutch carrots, tahini, garlic, salsa macha	14
Dauphinoise potatoes & raclette	14	Macaroni & cheese (contains pork)	14
Duck fat potatoes, thyme & sea salt	14	Stewed corn, smoked creme fraiche	14
Broccoli, roman beans, bagna cauda, pangrattato	14		