



## RAW BAR

### Freshly Shucked Market Oysters

Natural or buttermilk battered

Sherry vinegar shallot mignonette, fresh lemon 8.50 each

Add White Sturgeon caviar 15 each

### Caviar Service

Sourdough toasts, blinis, classic accompaniments

'Giaveri' White Sturgeon 30g 150 50g 255

Bump + vodka shot 30

### Tuna Cones 8each

Wasabi, salmon roe, capers, chives

### Cold-Smoked King Salmon 33

Seaweed churro, whipped labneh, Avruga

### Hiramasa Kingfish 32

Eggplant caviar, smoked salmon roe, burnt orange

### Tuna Crudo 32

Whipped cod roe, citrus dressing, bottarga

### Snapper Ceviche 32

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

### Prawn Cocktail 42

Avocado mousse, iceberg, Old Bay mayo

## SIGNATURE CHARCUTERIE

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

Juan Pedro Domecq Jamón Ibérico de Bellota	50g	65
Mr Cannubi Olive Mortadella	50g	28
Manteca Colora	100g	22
Botswana Duck Liver Pâté	100g	22
De Palma Wagyu Bresaola	50g	28
Korean Chilli Sopressa	50g	30
Tasting Board - a selection of the above		115



## ENTRÉES

### **Sourdough 9**

Smoked house butter

### **Soup of the Day 29**

### **French Onion Soup 30**

Sourdough crouton, Emmental

### **Grilled Watermelon 29**

Heirloom tomatoes, curds, tomato jelly, black olive oil

### **Venison Tartare 34**

Smoked egg yolk, potato crisps

### **Zucchini Tart 30**

Goats curd, lemon, thyme

### **Warm Octopus Salad 33**

Potato, aioli, smoked paprika

### **Caramelised Pork Jowl 32**

Grilled squid, spiced pear, toum

### **Roasted Bone Marrow 28**

Mushroom duxelles, remoulade

## MAINS

### **Aylesbury Duck 57**

Beetroot & blood orange relish, broad beans, almond cream

### **Roasted Snapper Fillet 51**

Mussel escabeche, croutons, rouille

### **Grilled King Salmon 51**

Fennel, radishes, miso macadamia butter

### **Harissa Roasted Cauliflower 37**

Smoked eggplant, labneh, pomegranate, spiced cracker

### **Berkshire Pork Cutlet 57**

Compressed apple, apple purée, charcutière sauce

### **500g O'Connor Short Rib 89**

Roasted vine tomatoes, salsa verde

*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

1.2kg	Lumina Slow Roasted Lamb Shoulder	Pasture-Fed, Otago, New Zealand	115
1.4kg	Roaring Forties Slow Roasted Lamb Shoulder	Pasture-fed, Geelong, VIC	125
300g	Roaring Forties Lamb Rack (4 Point)	Pasture-fed, Geelong, VIC	84
250g	Stone Axe Wagyu Oyster Blade (MB9+)	Grain-fed, High Country, VIC	100
300g	Wanderer Sirloin (MB3+)	Pasture & barley-fed, Gippsland, VIC	58
500g	O'Connor Rib-Eye (MB 2/4)	Pasture-fed, Gippsland, VIC	110
500g	Vintage Galiciana Rib-Eye (MB3+)	Grass-fed, Gippsland, VIC	115
180g	Pure Black Angus Beef Eye Fillet (MB 1-2)	Barley-fed, Gippsland, VIC	55
250g	Reserva Vintage Eye Fillet (MB3+)	Grass-fed, Gippsland, VIC	77
300g	Southern Rangers Sirloin	Grass-fed, Gippsland, VIC	69
300g	Rangers Valley Wagyu Scotch (MB5+)	Grain-fed, Glen Innes, New England, NSW	140
1.6kg	Rangers Valley Black Onyx Tomahawk (MB5+)	Grain-fed, Glen Innes, New England, NSW	340
300g	Mayura Station Wagyu Rump Cap (MB8+)	Grass-fed, Limestone Coast, SA	100
300g	Westholme Flank (MB4-5)	Grain-fed, Far North Queensland, QLD	80
350g	Westholme Scotch (MB4/5+)	Grain-fed, Far North Queensland, QLD	115

**ADD**    Split Prawns    19    Half Shell Scallops    MP    Half Lobster    MP

## FROM THE OCEAN

Served whole, with Montpellier butter

King George Whiting, Corner's Inlet **MP**

Murray Cod, Riverina, NSW **MP**

Live Southern Rock Lobster, WA **MP**

## SALADS 17 each

Seasonal lettuce & herb salad chardonnay dressing

Botswana slaw, cabbage, carrot, apple, horseradish

Cucumbers, radish, tomato, lemon, herbs, kafir dressing

Cos, frisée, soft-boiled egg, mustard dressing, croutons

Potato salad, peas, carrots, olives, gherkins, mayo

## 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	Buttermilk crumbed onion rings	17
Potato purée, chicken crackling, gravy	14	Broccolini, anchovy, chilli, sunflower seeds	17
Duck fat potatoes, thyme & sea salt	14	Spicy buffalo cauliflower, blue cheese, lovage	17
Macaroni & cheese (contains pork)	17	Corn, roasted garlic, pecorino	17
Roasted heirloom carrots, pecorino, hazelnut, sage brown butter	17		