

to  
GRAZE

chargrilled **sourdough**, cultured butter (v) / 8.5  
 marinated mixed **olives**, spiced **nuts** (vg, gf) / 8.5  
 natural **oysters**, mignonette granita / 4.80ea - 27½doz  
 kilpatrick / 5.90ea - 34½doz  
 chicken liver **pâté**, madeira jelly, cornichon, seeded baguette (gf\*) / 18  
 beef **tartare**, caperberry, egg yolk, horseradish, potato crisp (gf) / 24  
**charcuterie** board, cured meats, cheddar, olives, vegetable dips (gf\*) / 30

to  
SHARE

cured smoked **salmon**, cabbage, beetroot, sorrel, finger lime (gf) / 24  
**tandoori** sizzling **prawns**, chilli, tomato, garlic, naan, mint yoghurt (gf\*) / 26  
**tempura** soft shell **crab**, gem lettuce, pickled carrot, spicy peanuts / 25  
**lobster-prawn ravioli**, bisque, porcini crisp, chervil / 23  
**beef tagliata**, rocket, parmesan, garlic butter (gf) / 26  
**lamb croquette**, capsicum, feta, basil, kale aioli / 21  
 house-made **pork sausage rolls**, fennel, chilli jam / 19  
 miso **eggplant**, tofu, edamame, shitake sesame, umami broth (vg,gf,df) / 20  
**porcini arancini**, mozzarella, roma, basil, chervil (v) / 19  
**zucchini flowers**, goat's cheese, tomato-cardamon (v) / 20

the  
MAINS

**beef tenderloin**, polenta, caramelised onion, broccolini, mustard, chives, jus (gf) / 41  
**lamb cutlets**, hasselback potato, green bean, romesco, tapenade (gf) / 41  
 herb-crusted **salmon**, mussels, leek, puff pastry, bouillabaisse (gf\*) / 40  
**pork belly**, fennel, granny smith apple, fondant potato, horseradish (gf) / 39  
**duck breast**, sebage, celeriac, radicchio, brussels sprout (gs\*) / 39  
 butternut **gnocchi**, cauliflower, kale, pepitas, sage (v) / 34

plus  
SIDES

steakhouse **fries**, truffle mayo (v,gs) / 10.20  
 rocket **salad**, pear, walnut, parmesan (v,gf) / 9.80  
 steamed **beans**, broccolini, garlic, almonds (v,gf) / 9.80  
 eggplant **fritters**, parmesan, yogurt tahini (v) / 9.80

the  
SWEETS

double brie, cheddar, blue **cheese**, quince, apricot, pear, crostini (gf\*) / 19  
 maple **brûlée**, strawberry, candied pecans (gf) / 17  
 chocolate **crèmeux**, raspberry, mascarpone, fairy floss (gf\*) / 17  
 lemon **tart**, passionfruit, vanilla crumb, merinque / 17  
**affogato**, vanilla bean ice cream, frangelico, espresso (gf) / 16

please advise your waiter of any allergies or dietary requirements  
 (vg) vegan (v) vegetarian (df) dairy free (gf) gluten free (gs) gluten sensitive  
 \*available upon request

the  
MENU