

GRAZE chargrilled **sourdough**, pepe saya cultured butter (v) / 9.5
natural **oysters**, mignonette (A) / 5.5ea / 30half doz / 58doz
kilpatrick / 6.6ea / 36half doz / 69doz
duck liver **parfait**, port jelly, fig compote, cornichon, house-made crostini (gs*) / 19
beef tartare, bone **marrow**, pickled shallots, salsa verde, baguette (gs*) / 25
charcuterie board, cured meats, cheddar, olives, vegetable dips (gs*) / 30

SHARE **salmon tataki**, avocado, ponzu, crispy rice, sesame, pickled radish (gs*) (i) / 25
butternut & feta **arancini**, pepitas, reggiano, parsley (v) / 20
jackfruit falafel, cauliflower, peas, labneh, dukkah, pomegranate (v,vg&,gs*) / 21
soft shell **crab tacos**, edamame, chilli mayo slaw, nori (gs*) (i) / 24
zucchini flowers, goat's cheese, tomato, cardamon (v) / 22
king prawns, celeriac, shellfish velouté, brown butter, chervil (gs) (A) / 27
seared scallops, laksa, vermicelli, coconut, chilli, coriander (gs) (i) / 26
100-day grain fed **beef sirloin**, café de paris butter, watercress (gs) / 29
nepalese **goat skewers**, yoghurt, kanchemba, nettle green salsa, hog plum (gs) / 25
sizzling **pork riblets**, soy glaze, pickled cucumber, spicy peanuts, bao (gs) / 24

MAINS herb-crusted **cod**, mussels, saffron risotto, caper cream, salted grapes (gs*) (M) / 42
lamb backstrap, zucchini, confit carrot, sebago & pepperberry (gs) / 43
beef tenderloin, pressed potato, charred leek, glazed eschalots & jus (gs) / 44
house-made beetroot **ravioli**, ricotta, spinach, walnut, sage, parmesan crisp (v) / 36
add prosciutto to the ravioli / 7

SIDES steakhouse **fries**, truffle mayo (v,gs) / 10.5
butter **lettuce**, avocado, almond, green goddess (v,gs) / 11
crispy **brussels sprouts**, parmesan (v,gs) / 11
eggplant chips, herb yoghurt (v) / 10.5
charred **corn ribs**, chilli butter (v,gs) / 10.5

SWEETS double brie, cheddar, blue **cheese**, quince, apricot, pear, crostini (gs*) / 19
lemon **tart**, raspberry, hazelnut praline, mascarpone / 17.5
dark **chocolate** sphere, mandarin, citrus sponge, cocoa tuile (gf*) / 17.5
chai & almond creme **brûlée**, vanilla ice cream (gf) / 17
sticky **date**, pear, butterscotch, salted caramel ice cream / 17.5
affogato, vanilla bean ice cream, black noble, espresso (gs) / 17

Prices shown are Member's prices.
please advise your waiter of any allergies or dietary requirements
(vg) vegan (v) vegetarian (df) dairy free (gs) gluten sensitive
*available upon request
seafood origin (A) australia (i) imported (M) mixed

the
MENU