

to

## GRAZE

chargrilled **sourdough**, pepe saya cultured butter (v) / 9.5  
natural **oysters**, mignonette (A) / 5.5ea / 30 half doz / 58doz  
**kilpatrick** oysters / 6.6ea - 36½doz - 70doz  
duck liver **parfait**, port jelly, fig compote, cornichon, crostini (gs\*) / 18  
beef tartare, bone **marrow**, pickled shallots, salsa verde, baguette (gs\*) / 25  
**charcuterie** board, cured meats, cheddar, olives, vegetable dips (gs\*) / 30

to

## SHARE

**salmon tataki**, avocado, ponzu, crispy rice, sesame, pickled radish (gs) (i) / 25  
butternut & feta **arancini**, pepitas, reggiano, parsley (v) / 20  
**zucchini flowers**, goat's cheese, tomato, cardamon (v,gs) / 22  
**seared scallops**, laksa, vermicelli, coconut, chilli, coriander (gs) (i) / 26  
100-day grain fed **beef sirloin**, café de paris butter, watercress (gs) / 29  
sizzling **pork riblets**, soy glaze, pickled cucumber, spicy peanuts, bao (gs) / 24

plus

## SIDES

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

the

## SWEETS

**affogato**, vanilla bean ice cream, black noble, espresso (gs) / 17  
chai & almond creme **brûlée**, vanilla ice cream (gf) / 17  
lemon **tart**, rasperry, hazelnut praline, mascarpone / 17.5

for

## AFTER (OR BEFORE)

double brie, cheddar, blue cheese, quince, apricot, pear, crostini (gs\*) / 19

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

lounge  
MENU