

WHILE YOU

decide

- chargrilled **sourdough**, pepe saya cultured butter (v) / 9.5
- natural **oysters**, mignonette (A) / 5.8ea / 30half doz / 57doz
kilpatrick / 6.8ea / 36half doz / 69doz
- chicken liver **pâté**, port gel, pear, cornichon, seeded baguette (gs*) / 19
- smoked **beef tartare**, caperberry, egg yolk, horseradish, chives, onion ring, crostini (gs*) / 26
- charcuterie** board, cured meats, cheddar, olives, vegetable dips (gs*) / 30

FOR THE TABLE

(or not)

- kingfish**, clams, fennel, apple, dijon, dill (gs) (A) / 26
- hokkaido **scallops**, cauliflower, pancetta, caviar, champagne (gs) (i) / 27
- tandoori **sizzling prawns**, mango chilli, tamarind, coriander, naan (gs*) (A) / 28
- king oyster **mushroom**, lentil, hummus, beetroot, crispy kale (v,vg,gs) / 22
- tempura **soft shell crab**, gem lettuce, pickled carrot, spicy peanuts (i) / 26
- quail**, barley, egg, savoy cabbage, leek, king edward (gs*) / 26
- five-spice **duck breast**, black rice, bok choy, edamame, chilli, mandarin (gs) / 29
- grain-fed **beef flank**, romesco, salsa verde, watercress (gs) / 29
- porcini **arancini**, mozzarella, roma, reggiano, chervil (v) / 21
- zucchini flowers**, goat's cheese, tomato-cardamon (v) / 23

FOR YOU

two ...or

- john dory**, celeriac, peas, désirée, grapefruit beurre blanc (gs) (i) / 45
- charcoal-grilled whole **lemon sole**, wilted lettuce, saffron citrus (gs) (i) / 40
- pork belly**, fennel, fondant potato, granny smith apple, mustard (gs) / 42
- beef tenderloin**, potato pave, dutch carrot, broccoli, eschalots & jus (gs) / 44
- lamb** cutlet **platter**, harissa, baba ganoush, cucumber, mint yoghurt, garlic flatbread (gs*) / 45
- house-made **butternut gnocchi**, wild mushroom, ricotta, sage, pepita, parmesan (v) / 36
add prosciutto to the ravioli / 7

to

ADD

- steakhouse **fries**, truffle mayo (v,gs) / 11
- rocket salad**, fennel, pear, parmesan, walnut, balsamic (gs) / 11.5
- grilled **corn ribs**, chilli butter (v,gs) / 11
- twice cooked duck fat **potatoes**, garlic butter, rosemary (gf) / 11
- chargrilled **broccolini**, almonds, lemon (gs) / 11.5

to

FINISH

- 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, frangelico, 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