

OYSTERS

SHUCKED TO ORDER | MINIMUM 6

NATURAL LEMON 6.50 EA GF, DF

PEACH MIGNONETTE 7 EA GF, DF

SMALL

SOURDOUGH 9

CULTURED BUTTER, PINE NEEDLE SYRUP. V

MUSHROOM ON BRIOCHE 18

PINK OYSTER, MASCARPONE, MACADAMIA. V

RAINBOW TROUT PATE 18

ON PICKLED CUCUMBER, FINGER LIME, CAVIAR.

KING CRAB ON FRIED POTATO 20

APPLE, CELERY, HORSERADISH MAYO. GF

2GR WAGYU INTERCOSTAL SKEWER 22

DATE RELISH, GREEN TOMATO, NASTURTIUM.

KIDS

KIDS MARGHERITA PIZZA V 19

GRILLED FISH AND CHIPS GF 19

TOMATO OR BUTTER BUCATINI 19

STEAK AND CHIPS GF DF 19

DF DAIRY FREE, GF GLUTEN FREE,
V VEGETARIAN, VE VEGAN. DISHES MAY
CONTAIN TRACES OF NUTS.



TASTING MENU 79PP

5 DISHES SERVED PROGRESSIVELY

WHOLE TABLE ONLY, CHEF'S SELECTION

MEDIUM

SCALLOPS AND PRAWN MOUSSE 26

TEMPURA ZUCCHINI FLOWER, LEMON ASPEN.

BUFFALO BURRATA WITH STONE FRUIT 28

CHERRY, PEACH, HAZELNUT, BASIL. V

HIRAMASA KINGFISH CRUDO 28

BLOOD ORANGE, BLACK RADISH, CHILLI OIL. DF

WA OCTOPUS 29

SMOKED ALMOND, PADRON PEPPER, SALMORIGLIO. GF, DF

WILD KING PRAWNS 31

GARLIC BUTTER, PICKLED SEAWEED.

MARGRA LAMB TARTARE 29

KOHLRABI, FERMENTED CHILLI, SALTBUSH. GF, DF

GRILLED BONE MARROW 26

ROASTED CHILLI JAM, SOURDOUGH. DF

LARGE

GNOCCHI PRIMAVERA 37

PEA, ASPARAGUS, PARMESAN.

ADD AUSTRALIAN BAY LOBSTER 8

WHOLE KING GEORGE WHITING 48

SCALLOP MOUSSE, BLACK GARLIC, TROUT CAVIAR.

MARKET FISH MP

LAMB EYE LOIN STUFFED WITH SPINACH 49

JERUSALEM ARTICHOKE, SPRING ONION. GF

WHOLE SPATCHCOCK 44

WARRIGAL GREEN, YESTERDAY'S BREAD SAUCE, AGED
BALSAMIC.

JACKS CREEK WAGYU RUMP CAP MBS7+ 200G 59

PARSNIP, PICKLED SHIMEJI, JUS. GF

KIDMAN SIRLOIN MBS5+ 250G 65

CAFÉ DE PARIS BUTTER, POTATO GALETTE. GF

12HR SLOW ROASTED SHORT RIB 120

PEPITA SALSA VERDE, CRISPY ONION.

SIDES

RADICCHIO 15

FENNEL SALAD, BLOOD ORANGE, RADISH,
ORANGE BITTER DRESSING. GF, DF

SPRING STEAM VEG 15

PRESERVED LEMON, ALEPPO PEPPER. GF, VE

CRISPY CHAT POTATO 15

GARLIC, ROSEMARY. GF, DF

BRUSSEL SPROUTS 16

PANCETTA / APPLE BALSAMIC.

SHOESTRING FRIES 10

AIOLI. GF