

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

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.
VEGETARIAN OPTION AVAILABLE V

BUFFALO BURRATA WITH STONE FRUIT 28

CHERRY, PEACH, HAZELNUT, BASIL. V

HIRAMASA KINGFISH CRUDO 28

BLOOD ORANGE, BLACK RADISH, CHILLI OIL. DF

WILD KING PRAWNS 31

GARLIC BUTTER, PICKLED SEAWEED.

MARGRA LAMB TARTARE 29

KOHLRABI, FERMENTED CHILLI, SALTBUSH. GF, DF

LARGE

GNOCCHI PRIMAVERA 37

PEA, ASPARAGUS, PARMESAN. V
ADD AUSTRALIAN BAY LOBSTER 8

SNAPPER 41

ASPARAGUS, BLACK GARLIC, TROUT CAVIAR, BEURRE BLANC GF

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

SIDES

RADICCHIO 15

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

BRUSSEL SPROUTS 16

PANCETTA, APPLE BALSAMIC.
VEGETARIAN OPTION AVAILABLE V

SHOESTRING FRIES 10

AIOLI. GF



\$2 OYSTERS

ENJOY \$2 OYSTERS IN CORA FROM 4-6PM ON THURSDAYS,
FRIDAYS, SATURDAYS AND SUNDAYS.

< FIND OUT MORE >

SATURDAY BOTTOMLESS LUNCH

JOIN US FOR A THREE-COURSE SHARE-STYLE LUNCH WITH LIVE DJS AND A
SELECTION OF BEVERAGES INCLUDING MOCKTAILS, COCKTAILS, BEER AND
WINE SERVED RESPONSIBLY FOR UP TO TWO HOURS.

< FIND OUT MORE >

