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## Small

Coal baked half shell scallop, Café de Paris	7
Oyster of the day	6.5
Green olive & thyme focaccia, semi dried tomato butter	13
Braised and charred octopus carpaccio	22
Cured ocean trout, apple, gin, chives	19
Joselito jamón	19
Marinated olives, EVO	9

## Medium

Pickled & roasted heirloom beetroot, burrata, chilli crunch	23
Tuna, beetroot, shiso, horseradish, yuzu ink cracker	27
Wagyu beef shin, flatbread, chimichurri	24
Victorian calamari, chorizo, fennel, wild roquette, lemon	26
Lamb ribs, pomegranate glaze, parsley	24

## Large

Braised short rib, field mushroom, thyme & potato dauphinoise, jus	40
Crispy pork belly, smoked kohlrabi, fennel, blood orange	43
Char-grilled kangaroo, chive mash, braised leek, green pepper sauce	41
Romesco & pork risotto, pecorino, fennel	37
Pan-fried gnocchi, vodka sauce, pinenut, feta	36



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## Accoutrements

### Butter

Garlic & parsley, truffle, thyme  
& bone marrow, Café de Paris

### Mustard

Pommery: Seeded, dijon, peppercorn  
dijon, Cognac seeded, horseradish

### Sauce

Red wine jus, peppercorn,  
mushroom, béarnaise, chimichurri

## Sides

All sides 12 / Chef's tasting sides 16

Dill baby kestrel potato, confit garlic, butter

Iceberg wedge salad, pepperberry ranch, hazelnut

Grilled asparagus, saffron feta

Hand cut fries, thyme salt, aioli

Wood roasted carrots, goat's cheese, parsley salsa

Grilled zucchini, red chermoula

Heirloom tomato, Greek pesto, olive

Thyme potato dauphinoise, truffle butter

Roasted Queensland grey pumpkin, honey tahini yoghurt, dukkha

Truffle mac & cheese

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## Chef's Table

A bespoke 4-course tasting menu 110pp / With matching wines 170pp

*Please note, we kindly request participation of the entire table*

