
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 rocket, 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, spinach, vodka sauce, pine nut, feta	36



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

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

Chef's Table

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

Please note, we kindly request participation of the entire table



Sweet

Cherry chocolate pavlova	16
Caramelised lemon tart, vanilla cream	16
Brown sugar & espresso panna cotta	16

Cheese

Selection of local & imported cheese, Lavosh, quince paste	28
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Tea and Coffee

Coffee	4.5
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Latte, Flat White, Cappuccino, Long Black, Long Macchiato,

Mocha

Hot drinks	4.5
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Hot Chocolate, Chai Latte

Tea	4.5
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English Breakfast, Green, Early Grey, Chamomille, Peppermint

Alternative milks	0.5
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Soy milk, Almond milk, Oat milk

Affogato	7
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