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## Small

Coal baked Canadian scallop, Café de Paris	9
Champagne oyster, pickled seaweed, cucumber, caviar	9
Thyme focaccia, smoked butter	15
Octopus tentacle, jamón crumb	21
House cured ocean trout, dill mayo	19
Joselito jamón	20
Vannella hand stretched burrata, confit pepper, olives	23

## Medium

Robbins Island oyster blade Tataki, chilli crunch, sesame, pickled onion	27
Tuna, beetroot, shiso, horseradish, yuzu ink cracker	27
Wagyu beef shin, puffed beef tendon, pickled king brown mushroom, salsa verde	25
Wood grilled calamari, Osaka, coriander	26
Lamb ribs, pomegranate glaze, parsley	24

## Large

Braised short rib, field mushroom, thyme & potato dauphinoise, jus	44
Pork belly, creamed cabbage, lardons, green olive jus	43
Skull Island prawn & chorizo risotto, pecorino, fennel	44
Pan fried gnocchi, vodka sauce, spinach, pine nut, feta	36
Slow braised lamb shoulder, baby veg, lamb jus, chef's side <i>shared</i>	78



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**All sides 13 / 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 & burrata

Salted cucumber, garlic cream, chilli

Thyme potato dauphinoise, truffle butter

Roasted Queensland grey pumpkin, honey tahini yoghurt, dukkha

**Accoutrements**

**Butter**

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

**Mustard**

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

**Sauce**

Red wine jus, peppercorn,  
mushroom, béarnaise, chimichurri

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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*



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## Sweet

Roulade of pavlova, strawberry cream	16
Chocolate stout cake, ganache, salted caramel ice cream	16
Caramelised lemon tart, vanilla cream	16
Basque cheesecake, white sangria, poached mandarin	16

## Cheese

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

<b>Coffee</b>	4.5
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Latte, Flat White, Cappuccino, Long Black, Long Macchiato, Mocha

<b>Hot Drinks</b>	4.5
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Hot Chocolate, Chai Latte

<b>Tea</b>	4.5
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English Breakfast, Green, Earle Grey, Chamomile, Peppermint

<b>Alternative Milks</b>	0.5
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Soy Milk, Almond Milk, Oat Milk

Affogato	7
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