
Small

Basil focaccia, confit tomato & garlic butter	15
Coal baked Canadian scallop, Café de Paris	9
Oyster, pickled shallot, green apple & cucumber granita	9
Smoked Kohlrabi, tomato & capsicum salsa, ponzu, roasted almonds	16
Cured Kingfish & ocean trout, pickled onion, lemon, crème fraiche	20
Joselito jamón	20
Vannella hand stretched burrata, 'Nduja & chilli crisp, sesame	23

Medium

Tuna, beetroot, horseradish, yuzu, squid ink cracker	27
Wagyu beef shin, king brown mushroom, beef fat chimichurri, taro	25
Lamb ribs, pomegranate glaze, parsley	24
Flame grilled calamari, charred green onion, preserved lemon, Osaka	26
Flame grilled Wagyu skewer, Osaka, puffed beef tendon	26
Pressed pork belly skewer, spiced plum sauce, crispy skin	24
Tasmanian octopus skewer, smoked onion aioli, jamon crumb	26
King mushroom skewer, mirin, smoked onion aioli, enoki, garlic	22

Large

Wagyu short rib, onion, truffle dauphinoise, green peppercorn jus	44
Safron risotto, seared Canadian scallop, monkfish, pecorino, herb oil	44
Fried potato gnocchi, Tarago shadows of blue, spinach, smoked oil	38
Rack of lamb, potato fondant, minted peas, capers, rosemary jus	62
Flame grilled spatchcock, apple slaw, chef's sides (sharing)	72



Sides

All sides 13 / Chef's tasting sides 19

Dill baby kestrel potato, confit garlic, butter

Wedge salad, pepperberry ranch, hazelnut

Hand cut fries, sage salt, smoked onion aioli

Thyme potato dauphinoise, truffle butter

Curried Queensland grey pumpkin, chevre, pickled capsicum, almonds

Charred sugar loaf cabbage, miso butter, walnuts

Wood roasted carrot, honey tahini yoghurt, chimichurri

Salted Cucumber, crème fraiche, garlic crisp

Accoutrements

Butter

Garlic & parsley

Truffle

Thyme & bone marrow

Café de Paris

Confit tomato

Sauce

Red wine jus

Peppercorn

Mushroom

Béarnaise

Beef fat chimichurri

Pommery mustards

Seeded

Dijon

Peppercorn dijon

Cognac seeded

& Horseradish

Chef's Table

A bespoke 4-course tasting menu 110pp / With matching wines 185pp

Please note, we kindly request participation of the entire table

A surcharge of 15% applies on public holidays.

