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## Small

Basil focaccia, confit tomato & garlic butter	15
Coal-baked half shell scallop, Café de Paris	9
Oyster, mignonette granita	8
Grilled oyster, beef fat chimichurri, Kampot pepper	9
Smoked kohlrabi, cucumber, lime kosho, poppy seed cracker	18
Gin-cured ocean trout, preserved lemon aioli, smoked salmon caviar	20
Joselito Jamón Iberico	24
Wagyu flank tataki, soy wakame, wasabi cream	25

## Medium

Local Burrata, market tomato, white balsamic, Kampot pepper	26
Crispy pork belly, spiced plum sauce, gremolata, crackling	24
Lamb ribs, sherry glaze, toasted seeds	26
Braised wagyu cheek, red wine jus, herb yoghurt, parsnip	27
Flame-grilled calamari, charred green onion, Osaka, coriander	26
Tuna, beetroot, horseradish, ponzu, aioli, squid ink cracker	27
Charred octopus skewer, Jamón crumb, smoked onion aioli	27
Glazed king oyster mushroom skewer, gochujang aioli, pangrattato	24

## Large

Wagyu short rib, soft herb salad, thyme & truffle dauphinoise, jus	46
Queensland grey pumpkin risotto, goats cheese, smoked oil, seeds	38
Fried potato gnocchi, sausage ragout, spinach, cream, smoked cheddar	44
Rack of lamb, creamed leek, peas, bacon, confit potato, mint jus	82
Split king prawns, grilled zucchini, XO butter, burnt lemon	68



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## Sides

All sides 13 / Chef's tasting sides 19

Dill baby kestrel potato, confit garlic, butter

Wedge salad, pepperberry ranch, hazelnut

Polish cucumber salad

Hand-cut fries, sage salt, smoked onion aioli

Thyme potato dauphinoise, truffle butter

Queensland grey pumpkin, goats' cheese, hot honey, toasted seeds

Market tomato, onion pickle, white balsamic, Kampot pepper

Wood-roasted carrot, honey tahini yoghurt, beef fat chimichurri

## Accoutrements

### Butters

Thyme & bone marrow

Garlic & parsley

Confit tomato

XO

Café de Paris

Truffle

### Sauces

Horseradish cream

Beetroot horseradish

Beef fat chimichurri

Red wine jus

Peppercorn

Mushroom

Béarnaise

### Pommery Mustards

Green peppercorn

Extra strong

Whole grain

Firemen's

Cognac

*Additional accoutrements: Butter 4 / Sauces 5 / Pommery Mustards 3.5*

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## Chef's Table

A bespoke 4-course tasting menu 115pp / with matching wines 190pp

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

*A surcharge of 15% applies on public holidays.*

