

APPETISERS

Rock Oysters, Finger Lime, Champagne Mignonette (GF) 8ea
Beef Tartare, Bottarga, capers, Chives, Crispy Sourdough 11ea
House Made Flat bread, Labneh, Native Thyme, Honeycomb 14
Hokkaido Scallops, Yuzu Hollandaise, XO Sauce 29

ENTRÉE'S

Prawn Dumpling, Creamy Ginger Soy Sauce, Chilli Oil 26
Otoro Tuna, Shallots, Ponzu sauce, Green Chilli, Caviar 31
Beef Carpaccio, Smoked Tomato, Aioli, Crispy Capers, Shallots 27
Heirloom Tomatoes, Stracciatella, Aged Balsamic, Toasted Sesame 27(V, GF)
King Prawns, Garlic, Chilli Butter, Lemon, Herbs (GF) 36

MAINS

Rock Flat Head, Fennel, Champagne Sauce, Ikura 55
Mayura Flat Iron MB9+, Confit Garlic, Red Wine Jus (GF)89
O'Connor Eye Fillet Mb2+, Confit Garlic, Red Wine Jus (GF)45
Spanner crab linguine, Lobster Bisque, Chilli, Lemon 45
Chicken Skewer, Toum, Parseley, Sumac, Spanish onion (GF)32

SIDES

Duck Fat Potatoes, Rosemary Salt, Crème Fraiche (GF)15
Charred Broccolini, Lemon, Almonds (GF, V) 15
Mixed Leaves, Champagne Vinaigrette (GF, V) 14

DESSERTS

Dark Cheese Service, Lavosh, Quince Paste, Muscatels 16ea
Lemon Myrtle Panna Cotta, Poached Pear (GF) 19
Vanilla Bean Basque Cheesecake, Black Berry Compote (GF, V)17