

Menu and pricing subject to change without notice

SUMMER menu

Appetizers

Baguette, ricotta and olive oil \$8
Crumpet with cream corn \$5 each
Duck, chestnut and blue cheese \$4 each
Celeriac tart \$4

Fresh oysters with red wine and shallot

½ \$24
1 doz \$45

Mornay

½ \$25
1 doz \$46

Charcuterie platter, cured meats, and condiments \$34
Confit escargot, young garlic, herb sauce \$18

Entrée

Scallop ceviche, avocado, dill, lime \$26
Steak tartar, cured egg yolk, pecorino \$25
Cauliflower, chickpea, \$22
Quail ballontine, fig, onion \$26
Large Balmain bug, cos lettuce, sourdough \$30
Ricotta dumpling with confit duck \$26

Main

Barramundi, eggplant, green sauce \$39
Eye fillet, onion and spinach \$48
Lamb rump (Cowra, NSW) salt baked beetroot, turnip jus \$45
Red emperor, capsicum, caper butter \$42
Mushroom Truffle risotto \$36
Confit pork belly, lentil, pear, jus \$39

Meats

350g Grass fed black Angus Striploin with truffle fries \$39
350g Wagyu Ribeye score 5-6+ with truffle mash \$91
1kg + Cote De Boeuf, Dry aged black angus ONYX MB4+ mash, 3 sauces \$169
Lamb shoulder dry aged in our private ageing room, from Cowra NSW, with condiments \$158

Sides

Truffles fries \$10
Velvet pomme puree \$11
Truffle pomme puree \$13
Warm Carrot and hazelnut \$12
Broccoli and pesto with toasted almonds \$12
Cos, Radicchio, pecan and orange \$12
Roasted pumpkin and herb yoghurt \$12
Spinach and leek gratin \$12

Q U O I

BY JOSHUA MASON

Dessert

Crème caramel and honey ice-cream \$16

3 layered chocolate cake, berry sorbet \$18

White chocolate and raspberry \$18

Cheese platter with condiments \$26

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