

Canapé

Duck, onion, blue cheese	\$6
Lamb, pickled shallot	\$6
Crumpet, cured salmon, crème fraiche	\$12
Potato, caviar	\$8
Duck Croquette	\$6
Cheese custard, corn, apple	\$6
Barramundi waffle, zucchini, curd, jalapeño	\$9
Kingfish and citrus tart	\$9

Appetizers

Baguette, ricotta and olive oil	\$9
Charcuterie platter, cured meats, and condiments	\$36
Confit Escargot, young garlic, herb sauce	\$21
Roasted Bone marrow, herb crust, aioli	\$14 each
Lamb belly Skewer, caper, lime	\$8
Fresh oysters with red wine and eshallot	½ \$28 - 1 Doz \$55
Mornay	½ \$29 - 1 Doz \$56

Entrée

Seared kingfish, buttermilk, radish, dill and lime	\$31
Steak Tartar, cured egg yolk, potato	\$30
Charred beetroot, cabbage, curd	\$26
Free range Pork Belly, onion, apple, croquette	\$32
Grilled Lobster tail, garlic honey Glazed, corn, salsa	\$38
Slow cooked Duck, mushroom, lentil, root vegetables	\$31

Main

Barramundi, Fregola, zucchini, caper, kale	\$44
Eye Fillet MB2+, carrot, silver beat, eshallot	\$58
Lamb saddle, artichoke, leek	\$54
Mushroom Truffle risotto	\$38
Aged duck breast, cabbage, black garlic, grape	\$49

Meats

350g Grass fed black Angus Striploin with truffle fries	\$45
400g Potoro Striploin on the bone, pomme puree	\$81
350g Little Joe Scotch Fillet, pomme puree	\$59
350g Ranger Valley Wagyu Ribeye, score 6+, truffle mash	\$128
1kg+ Hand cut T-Bone, Dry aged Black Angus MB4+, pomme puree, Jus	\$192

Sides

Truffle fries	\$14
Velvet pomme puree	\$14
Truffle pomme puree	\$16
Duck fat potato	\$15
Charred Carrot Labne, buckwheat	\$14
Broccolini grilled, Dijon garlic sauce, herb crumb	\$15
Cos, Radicchio, pecan and orange	\$14
Slow cooked glazed pumpkin	\$15
Spinach and mushroom gratin	\$14

Sauces: Mushroom sauce \$3 Peppercorn \$3 Homemade BBQ \$2.50 Redwine Jus \$3