



CANAPÉ

- Toasted corn tart \$6
- Mornay baked oyster \$5
- Gold leaf caviar tart \$12
- Potato scallop, Tartare scallop \$8
- Rosti, egg, pea \$6
- Whipped goats cheese tart \$6
- Crab cake \$12
- Pulled duck slider \$10

ENTREES

- Beetroot, goats curd** \$30
Beetroot dressing, salt baked beetroot, toasted walnut
- Kingfish ceviche** \$33
Aged kingfish, house dried tomato, macadamia
- Steak Tartare** \$34
Parisian dressing, crouton, egg yolk jam, pecorino
- Tooth Fish** \$37
Potato, peppers, radish, olive
- Confit pork belly** \$32
Cauliflower, roasted grape, cabbage

STARTERS

- House made brioche**
Caramelised onion butter \$14
- Charcuterie platter**
Cured meats and condiments \$36
- Confit escargot**
Smoked speck, mushroom \$26
- Pork belly skewer**
Caper lime dressing \$12
- Fresh oysters**
1/2 - 12 \$30 Full \$60
- Champagne mornay oysters**
1/2 - 12 \$32 Full \$62

MAIN COURSE

- Mushroom truffle risotto** \$42
Black truffle, confit mushroom
- Charred Murray cod** \$57
Roasted peppers, tomato, caper, fennel
- Aged Duck** \$58
Plum, turnips, fondant onion, red wine jus
- Lamb back strap** \$56
Charred greens, confit onion, pea, asparagus
- Beef fillet** \$64
Pumpkin, radicchio, cucumber, red wine jus

GRILL

350g Black Angus striploin

Black Angus MB4+ with truffle fries
\$49

350g Little Joe scotch fillet

Scotch fillet with pomme puree
\$68

450g Potoro on the bone

Striploin on the bone, Pomme puree
\$89

300g Wagyu Tajima MB7+

Scotch fillet, with truffle pomme puree
\$162

TO SHARE

Whole roasted duck

Whole glazed roasted aged duck off the crown, confit legs \$175

Cote De Boeuf 1kg

Black angus MB4+ Pomme Puree, Mustard, jus
\$225

SIDES

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|---------------------|------|---------------------------|------|
| Pomme Puree | \$15 | Cauliflower cheese Gratin | \$16 |
| Truffle pomme Puree | \$17 | Oak lettuce salad | \$14 |
| Duck Fat potatoes | \$15 | Broccolini, herb yoghurt | \$15 |
| Baked Miso Cabbage | \$15 | Charred carrot, feta | \$15 |
| | | Truffle Fries | \$15 |

SAUCES

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| Mushroom sauce | \$3 |
| Pepper sauce | \$3 |
| House made BBQ sauce | \$3 |