



snack.			grill.		
sapphire coast sydney rock oyster	6		thyme & garlic eggplant	26	
yuzu & jalepeno mingonette			goat feta, harissa, basil		
cucumber	8		king george whiting	42	
dill labneh, trout caviar, bronze fennel			heirloom tomatoes, sauce vierge		
truffled polenta chip	8		lamb shoulder	39	
pecorino romano			red wine gastric, beurre noisette, salsa verde		
crab croquette	8		black angus beef short rib	36	
aioli, school prawn seasoning			spiced salsa, potato		
lobster cigar	8		300g dry aged scotch fillet	58	
tarragon, jalapeno, chives			truffle butter, oyster mushrooms		
house-made focaccia	12				
kelp butter			side.		
beef carpaccio	18		baby cos lettuce salad	12	
house kimchi, crisped garlic			lemon vinaigrette, radish		
tuna scallop crudo	26		chargrilled broccolini	12	
mango buttermilk, radish, red sorrel			house made dressing		
port lincoln octopus	26		shoestring fries	12	
confit garlic potatoes, salsa verde			oregano seasoning		
pasta.			dessert.		
fresh cavatelli	27		house made basque cheesecake	15	
mushroom ragu, pecorino			seasonal berries, vanilla chantilly cream		
squid ink paccheri	29		peanut butter parfait	15	
prawns, tomato sugo, stracciatella			seasonal berries, rhubarb and raspberry sorbet		