

TO START

CHAMPAGNE BY THE GLASS

- NV LOUIS ROEDERER COLLECTION 246 *Reims, France* | 36
2017 LOUIS ROEDERER BLANC DE BLANCS *Reims, France* | 68
2017 LOUIS ROEDERER ROSÉ *Reims, France* | 62
2016 LOUIS ROEDERER CRISTAL *Reims, France* | 138

SEASONAL COCKTAILS

SHISO & RHUBARB SPRITZ | 29

Rhubarb cordial, red shiso, white tea, citrus, sparkling rosé

SPICED FIG GIMLET | 29

Hickson house seven spice gin, fig & honey jam, pressed lemon, orange bitters

NEGRONI MORO | 36

Bombay sapphire premier cru gin, campari, amara blood orange, angostura aromatic bitters

PREMIUM SYDNEY ROCK OYSTERS (A)

Yuzushu & black pepper mignonette

1/2 dozen | 48 dozen | 92

Add oscietra caviar | 12 each

CAVIAR SERVICE (I)

Buckwheat blinis, baguette, champagne jelly, traditional garnishes

BLACK RIVER OSCIETRA

50g | 300

100g | 580

SNACKS | 2 pieces per serve

SPANNER CRAB SANDO (A) *Wasabi sesame, lime* | 38

BLACK TRUFFLE MILK BUN *Iberico jamon, parmesan* | 40

CAVIAR TARTLETS (I) *Crème fraîche & champagne jelly* | 46

In keeping with our commitment to seasonal produce, some dishes may be available in limited quantities.

Kindly inform our team of any allergies or dietary requirements.

A staff gratuity of 10% applies to groups of eight or more (Monday–Saturday), with a 15% surcharge on Sundays and public holidays.

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FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ENTRÉE

HIRAMASA KINGFISH IN THREE STYLES (A)

Kombu crusted loin, scorched belly, smoked brandade, citrus ponzu

BLACK TRUFFLE POLENTA

Reggiano, comté, ricotta, fresh black truffle, sage & onion crisps

DUCK & ROSEMARY RAVIOLI

Crispy skinned breast, spiced confit leg, salt baked celeriac

WARM ROCK LOBSTER & CAVIAR PIE (M) | +30

Smoked butter pastry, roasted fennel, oscietra caviar & champagne

HANDCUT WAGYU STEAK TARTARE

Horseradish crème fraîche, yellow mustard & red shallots, toasted brioche

FLASH SEARED YELLOWFIN TUNA (A)

Olive oil confit, vadouvan spiced eggplant, fenugreek, chickpeas

TASTE OF THE SEA SHARING PLATE (M) | +30PP

*Minimum 2 people**Hand picked spanner crab, sydney rock oysters, market crudo & ceviche,
torched skull island prawns, salmon caviar***Available with any dish**

Oscietra caviar 5g | +25

Fresh black truffle 5g | +15

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DINNER

MAIN

SPICED PUMPKIN CAVATELLI PASTA

Heirloom marinated vegetables, aromatic broth & fat olive pesto

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET (A)

Cloudy bay clams, smoked scallop butter, salty beach herbs

Add skull island prawns | +30

BLACK TRUFFLE BANNOCKBURN CHICKEN

Slow roasted breast, creamed artichokes, oyster mushrooms, pan juices

CHARCOAL GRILLED LAMB LOIN

Spiced basque pipérade, espelette & crisp lamb pancetta, 5-day labneh

GLAZED CAPE GRIM BEEF SHORT RIB

Black garlic, charred leeks, roasted king browns, red elk

300G HIBACHI GRILLED BLACK OPAL WAGYU SIRLOIN MS 7 | +58

Caramelized onion jam, potato purée, petit cos

Available with any dish

Oscietra caviar 5g | +25

Fresh black truffle 5g | +15

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LARGER PLATES TO SHARE

1KG WHOLE LOCAL LOBSTER DIVER CAUGHT (A) | MP

Grilled lime & wasabi butter, green leaves

1KG KIDMAN GRAIN FED RIBEYE ON THE BONE | 240

Roasted french shallots & red chilli mustard pickle

VEGETABLES & SIDES | 17

LIVING LETTUCE

Pecorino & caper dressing, sourdough crust

WARM WINTER SALAD

Hibachi grilled zucchini, stracciatella, toasted seeds, radicchio

HONEY-GLAZED CARROTS

Whipped yoghurt, hazelnut dukkah

STEAMED GREENS

Green beans & brassicas, preserved lemon oil

ROASTED GARLIC POTATOES

Sea salt, confit garlic and parsley butter

HANDCUT POTATO FRIES

Smoked tomato sea salt, saffron aioli

CLASSIC TRUFFLED MASH | 35

Double cream, whipped organic butter & shaved black truffles

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DINNER

DESSERT

HOT RASPBERRY JAM SOUFFLÉ

Raspberry ripple milk custard, raspberry compote

COCONUT RICE PUDDING ICE CREAM

Banana bread, licorice, basil seed & coconut syrup

ICED YUZU MERINGUE

White chocolate biscuit crunch, yuzushu curd & matcha sugar

CLASSIC CRÈME BRÛLÉE

Jersey cream, madagascan vanilla, burnt toffee, butter cakes

SIGNATURE DESSERTS

“THE RITZ” HOT VALRHONA CHOCOLATE SOUFFLÉ | +10

100% french cocoa milk & rice, dark chocolate truffle, ganache

(R18+) TIRAMISU FOR TWO | +10

Patron XO café, toschi nocello, monochrome espresso

vanilla mascarpone, savoiardi & chocolate

ARTISANAL CHEESES

Best in class world cheese, served with housemade breads, pastes & chutneys.

CHOICE OF 2 CHEESES

ADDITIONAL CHEESE | + 15ea

CLOTH BOUND CHEDDAR | PYENGANA, TASMANIA *Hard, cow's milk*

BLUE STILTON | COLSTON BASSETT, ENGLAND *Blue mould, cow's milk*

BRILLAT SAVARIN | BURGUNDY, FRANCE *White mould, triple cream cow's milk*

TALEGGIO | MONTE ROSSO, AUSTRALIA *Washed rind, cow's milk*

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DESSERT COCKTAILS

DIRTY AFFOGATO | 29

Belvedere dirty brew, vanilla ice cream, chocolate rocks

THE VERY SPECIAL | 32

Hennessy VS, orange curaçao, tangerine, chenpi syrup, salted caramel biscuit

24K ESPRESSOTINI | 38

Belvedere pure, mr black liqueur, salted caramel, 100% arabica coffee, 24k gold praline

RESERVE OLD FASHIONED | 98

Sullivans cove american oak whisky, barrel-aged maple syrup, toasted almond bitters

SWEET WINES & FORTIFIED

GLASS

2023 FROGMORE CREEK ICED RIESLING	<i>Coal River Valley, Tas</i>	18
2022 CHÂTEAU LAPINESSE SAUTERNES	<i>Bordeaux, France</i>	23
2024 LA CALIERA MOSCATO D'ASTI	<i>Piedmont, Italy</i>	18
KAY BROTHERS 10 YEAR GRAND MUSCAT	<i>McLaren Vale, SA</i>	19
PENFOLDS GRANDFATHER PORT	<i>Barossa Valley, SA</i>	26
TORO ALBALÁ DON PEDRO XIMENEZ 2002	<i>Andalusia, Spain</i>	55

TEA, COFFEE & PETIT FOURS

HANDMADE SWEET TREATS (6) | 24

Valrhona chocolate truffles, golden honeycomb rocks, fruit jellies

ORGANIC TEAS & HERBAL INFUSIONS *by Tea Drop* | 9

English breakfast | Earl grey | Peppermint | Chamomile | Fruits of eden | Honeydew green | Lemongrass ginger

COFFEE - MONOCHROMATIC *by Stranger* | 9

Served with almond butter cakes

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