

PRE-DINNER

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

THYME TO SPRITZ | 29

Lillet rosé aperitif, blanc de blancs, thyme cordial, nectarine soda

YUZU GIMLET | 29

Hickson house dry gin, white mint liqueur, yuzu juice, green tea, kaffir lime

GRANDE MARGARITA | 48

Patrón el alto reposado tequila, pierre ferrand curaçao, agave nectar, pressed lime

PREMIUM GRADED ROCK OYSTERS (A)

Yuzushu & black pepper mignonette

1/2 dozen | 48 dozen | 92

Add Oscietra caviar | 12 each

CAVIAR (i)

Buckwheat blinis, baguette, champagne jelly, traditional garnishes

BLACK RIVER OSCIETRA 50g | 300 100g | 580

PRE-DINNER SNACKS | 2 pieces per serve

SPANNER CRAB MILK BUNS (A) Horseradish cream | 32

ORTIZ ANCHOVY CROSTINI (i) Apple, chive, lemon | 28

HOUSEMADE WAGYU BRESAOLA Dill pickles, parmesan brioche | 30

CAVIAR POTATO CAKES (i) Crème fraîche, chives | 60

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.

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ENTRÉE

HIRAMASA KINGFISH (A)

Kombu crusted loin, torched belly, smoked brandade, citrus ponzu, fish cracker

BAKED RICOTTA & SPRING PEA TART

Piccolino onion, black olives, garden peas, ancho chilli, green pumpkin oil

5-DAY DRY AGED SMOKED DUCK

Crisp skin breast, confit duck cake, turkish date & orange skin pickle

MISO MARMALADE BLACKENED COD (A)

Japanese eggplant, koshihikari rice, silken tofu, shiitake

HANDCUT WAGYU STEAK TARTARE

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

PREMIUM ENTRÉE

SOUTHERN ROCK LOBSTER RAVIOLI (A) | +35

Butter poached blue swimmer crab & cherry tomatoes, crushed shellfish sauce

TASTE OF THE SEA SHARING PLATE (A) | +30pp

Minimum two 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

*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.*

MAIN

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET (A)

House made XO, grilled beans, burnt lime, fried cashews

PAELLA RICE & MELTING CHEESE SOUFFLÉ

Fontina, grana, mozzarella, roasted peppers, candied garlic, saffron tomato jam

FLASH GRILLED MARGRA SPRING LAMB LOIN

Hibachi zucchini, hand rolled labneh, ortiz bagna cauda, pomegranate molasses

RARE BREED DRY AGED BLACK BERKSHIRE PORK

Slow cooked loin & crackling, salt baked celeriac, burnt apple

GRASSFED RIVERINE BEEF TENDERLOIN

Paris mash, roasted fennel, shiraz glaze, mustard seeds

PREMIUM MAINS

300G HIBACHI-GRILLED BLACK OPAL WAGYU SIRLOIN MS 7 | +58**500G KIDMAN GRAIN-FED RIBEYE ON THE BONE | +52***Caramelised onion jam, salsa verde, pressed potato***1KG WHOLE LOCAL DIVER-CAUGHT LOBSTER (A) | MP***Grilled lime & wasabi butter, green leaves***Available with any dish****Oscietra caviar 5g | +25***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.*

VEGETABLES & SIDES | 17

LIVING LETTUCE

Pecorino & caper dressing, sourdough crust

SPRING VEGETABLE SALAD

Stracciatella, marinated zucchini, peas & beans, pepita pesto

COAL ROASTED BEETROOT

Crumbled feta, roasted hazelnuts, cabernet vinegar

GREEN BEANS

French butter, red shallots, garlic

ROASTED GARLIC POTATOES

Sea salt, confit garlic and parsley butter

HANDCUT POTATO FRIES

Smoked tomato sea salt, saffron aioli

WARM OSCIETRA CAVIAR & POTATO SALAD | 60

Lemon, parsley & caper dressing

DESSERT

HOT PASSIONFRUIT SOUFFLÉ

Passionfruit & orange jelly, vanilla chantilly

MISO BANOFFEE PIE

Dulce de leche, dark chocolate, toffee banana, tonka bean cream

COLD SET COCONUT PUDDING

Sticky rice, coconut custard, coconut macaroon, panela sugar fruits

ICED YUZU MERINGUE

Candied citrus, yuzushu curd, matcha sugar

PREMIUM DESSERTS

“THE RITZ” HOT VALRHONA CHOCOLATE SOUFFLÉ | +10

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

(R18+) TIRAMISU FOR TWO | +20

*Patron XO café, toshi 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**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.*

DESSERT COCKTAILS

DIRTY AFFOGATO | 29

Belvedere dirty brew, vanilla ice cream, chocolate rocks

MANGO STICKY RICE | 32

Haku vodka, sweet mango liqueur, young coconut, lime, rice milk wash

JAPANESE OLD FASHIONED | 58

Hibiki harmony whisky, demerara, aztec chocolate bitters, orange oils

24K ESPRESSOTINI | 38

Belvedere, macadamia liqueur, salted caramel, 100% arabica coffee, 24k gold praline

SWEET WINES & FORTIFIED

GLASS

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

*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.*