

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ENTRÉE

HIRAMASA KINGFISH CRUDO

Nashi pear, native lime, kombu salt, buttermilk dashi

QUEEN SCALLOP & CRAB PIE

Smoked butter pastry, crushed crab sauce

HANDCUT FILLET STEAK TARTARE

Creamed horseradish, sweet shallot, fried capers, toasted brioche

SOUTHERN ROCK LOBSTER RAVIOLI | +20

Handmade egg yolk pasta, slow roasted fennel & shellfish bisque

HIBACHI GRILLED KING MUSHROOM KUSHIYAKI

Black garlic silken tofu, mushroom soy, eggplant, onion garum

ROCK SUGAR GLAZED PORK BELLY

Green chilli & coconut sambal, fried cashew nuts, fragrant herbs

TASTE OF THE SEA SHARING PLATE | +30PP

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

add oscietra caviar to any entrée 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.**A 1% surcharge applies to card payments.*

DINNER

MAIN

GRATINATED THREE CHEESE SOUFFLÉ

Aged comté, reggiano, buffalo ricotta, roasted chestnut mushrooms

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET

Soy and ginger poached shiitakes, asian greens, lemongrass oil

ROCKY POINT GROUPER & SKULL ISLAND PRAWNS | +20

Candied tomatoes, zucchini caviar, scallop cream

PASTRAMI SPICED DRY-AGED DUCK BREAST

Banyuls and blood plum gastrique, salt crusted fennel & pollen

MARGRA LAMB LOIN & CRISPY PANCETTA

Hibachi leeks, three-day hung labneh, pine nuts, pomegranate molasses

CAPE GRIM DRY-AGED BEEF

Flash seared tenderloin and sticky glazed rib, garlic shoots, onion soubise

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

Pressed potato crisp, house made miso mustard, piccolinos

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.

A 1% surcharge applies to card payments.

LARGER PLATES TO SHARE

GRILLED SKULL ISLAND U6 PRAWNS (6) | 120

House made XO sauce, salt and pepper sesame leaves

1KG WHOLE LOCAL LOBSTER DIVER CAUGHT | MP

Confit garlic and pink peppercorn butter, crushed shellfish bisque, lemon

1KG KIDMAN GRAIN FED RIBEYE ON THE BONE | 240

Chicory and herb salad, salsa verde, house made miso mustard

VEGETABLES & SIDES | 19

GARDEN LEAVES

Pecorino, mustard and maple vinaigrette

BEETROOT & BURRATA SALAD

Pickled shallots, candied walnuts, red endive

HOT HONEY GLAZED CARROTS

Whipped ricotta, roasted hazelnuts

STEAMED GREEN BEANS

Preserved lemon, lemon oil

ROASTED GARLIC POTATOES

Sea salt, confit garlic and parsley butter

HANDCUT POTATO FRIES

Tomato salt, saffron aioli

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.

A 1% surcharge applies to card payments.

DINNER

DESSERT

HOT PASSIONFRUIT SOUFFLÉ

Passionfruit jelly, madagascan vanilla double cream

WHITE CHOCOLATE HONEYCOMB

White chocolate and salted honeycomb parfait, mandarin, malt

SPICED TOFFEE APPLE 'CRISP'

Dulce de leche, macadamia shortbread, apple caramel

TWISTED PAVLOVA

Coconut sorbet and meringue, kaffir lime, poached strawberries

SIGNATURE DESSERTS

*Chocolate has become a luxury, and Valrhona is among the world's finest.
Crafted in France since 1922.*

HOT VALRHONA CHOCOLATE SOUFFLÉ | +15

100% araguani cocoa, chocolate truffle, double cream

VALRHONA WHITE CHOCOLATE & RASPBERRY TRIFLE FOR TWO | +10

*Roasted white chocolate custard, raspberry jelly, butter sponge,
vanilla mascarpone, marcona almond*

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.*

A 1% surcharge applies to card payments.

DESSERT COCKTAILS

WALNUT AFFOGATO | 29

Vanilla ice cream, espresso, chocolate gold, nocello

IRISH COFFEE | 32

Fernet-branca, espresso, brown sugar, fresh cream

24K ESPRESSOTINI | 48

Patrón XO cafe, mr black liqueur, salted caramel, 100% arabica, 24k gold praline

JAPANESE OLD FASHIONED | 85

Hibiki harmony master select, angostura orange bitters, dark cocoa, demerara

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

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.

A 1% surcharge applies to card payments.