

WARM A.P BAKERY SOURDOUGH *Whipped cultured butter* | 5pp

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

CAVIAR TARTLETS (1) *Crème fraîche, champagne jelly* | 46

PREMIUM GRADED ROCK OYSTERS (A)

Yuzushu & black pepper mignonette

1/2 dozen | 48 dozen | 92

Add oscietra caviar | 12 each

TASTE OF THE SEA SHARING PLATE (M)

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

80pp (minimum 2 people)

ENTRÉE

HIRAMASA KINGFISH IN THREE STYLES (A) *Kombu crusted loin, scorched belly, smoked brandade, citrus ponzu* | 42

BLACK TRUFFLE POLENTA *Reggiano, comte, ricotta, fresh black truffle, sage & onion crisps* | 38

DUCK & ROSEMARY RAVIOLI *Crispy skinned breast, spiced confit leg, salt baked celeriac* | 42 | 58

HANDCUT WAGYU FILLET STEAK TARTARE *Horseradish crème fraiche, yellow mustard & red shallots, toasted brioche* | 44

MAIN

SPICED PUMPKIN CAVATELLI PASTA *Heirloom marinated vegetables, aromatic broth & fat olive pesto* | 46

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET (A) *Cloudy bay clams, smoked scallop butter, salty beach herbs* | 50

BLACK TRUFFLE BANNOCKBURN CHICKEN *Slow roasted breast, creamed artichokes, oyster mushrooms, pan juices* | 54

GLAZED CAPE GRIM BEEF SHORT RIB *Black garlic, charred leeks, roasted king browns, red elk* | 62

300G HIBACHI-GRILLED BLACK OPAL WAGYU SIRLOIN MS 7 *Caramelized onion jam, potato puree, petit cos* | 125

LARGER PLATES

1KG KIDMAN GRAIN FED RIBEYE ON THE BONE *Roasted french shallots & red chilli mustard pickle* | 240

1KG WHOLE LOCAL LOBSTER DIVER CAUGHT (A) *Grilled lime & wasabi butter, green leaves* | MP

VEGETABLES & SIDES | 17

LIVING LETTUCE *Pecorino & caper dressing, sourdough crust*

HONEY-GLAZED CARROTS *Whipped yoghurt, hazelnut dukkah*

ROASTED GARLIC POTATOES *Sea salt, confit garlic and parsley butter*

STEAMED GREENS *Green beans & brassicas, preserved lemon oil*

HANDCUT POTATO FRIES *Tomato salt, saffron aioli*

DESSERT

COCONUT RICE PUDDING ICE CREAM *Banana & licorice bread, basil seed & coconut syrup* | 25

ICED YUZU MERINGUE *White chocolate biscuit crunch, yuzushu curd & matcha sugar* | 26

CLASSIC CRÈME BRÛLÉE *Jersey cream, madagascan vanilla, burnt toffee, butter cakes* | 24

CHEF'S CHEESE SELECTION *Served with housemade breads, pastes & chutneys* | 38

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday). A 15% surcharge applies Sunday and public holidays.