

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

SPANNER CRAB MILK BUNS (A) *Horseradish cream* | 32

HOUSEMADE WAGYU BRESAOLA *Dill pickles, parmesan brioche* | 30

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 (A)

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

80pp (minimum 2 people)

ENTRÉE

HIRAMASA KINGFISH (A) *Kombu crusted loin, torched belly, smoked brandade, citrus ponzu, fish cracker* | 42

BAKED RICOTTA & SPRING PEA TART *Piccolino onion, black olives, garden peas, ancho chilli, green pumpkin oil* | 36

5-DAY DRY AGED SMOKED DUCK *Crisp skin breast, confit duck cake, turkish date & orange skin pickle* | 40

MISO MARMALADE BLACKENED COD (A) *Japanese eggplant, koshihikari rice, silken tofu, shiitake* | 42

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

MAIN

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET (A) *House made XO, grilled beans, burnt lime, fried cashews* | 50

PAELLA RICE & MELTING CHEESE SOUFFLÉ *Fontina, grana, mozzarella, roasted peppers, garlic, saffron tomato jam* | 46

FLASH GRILLED MARGRA LAMB LOIN *Hibachi zucchini, rolled labneh, ortiz bagna cauda, pomegranate molasses* | 56

GRASSFED RIVERINE BEEF TENDERLOIN *Paris mash, roasted fennel, shiraz glaze, mustard seeds* | 62

300G HIBACHI-GRILLED BLACK OPAL WAGYU SIRLOIN MS 7 *Caramelised onion jam, salsa verde, pressed potato* | 125

500G KIDMAN GRAIN FED RIBEYE ON THE BONE *Caramelised onion jam, salsa verde, pressed potato* | 125

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

VEGETABLES & SIDES | 17

LIVING LETTUCE *Pecorino & caper dressing, sourdough crust*

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*

DESSERT

MISO BANOFFEE PIE *Dulce de leche, dark chocolate, toffee banana, tonka bean cream* | 26

COLD SET COCONUT PUDDING *Sticky rice, coconut custard, coconut macaroon, panela sugar fruits* | 24

ICED YUZU MERINGUE *Candied citrus, yuzushu curd, matcha sugar* | 24

CHEESE PLATE (CHOICE OF 2 OR 3) *Served with housemade breads, pastes & chutneys* | 38 | 48

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.

WEDNESDAY TO SATURDAY

2 COURSE | 95

FESTIVE LUNCH 2026

NOVEMBER 11 - DECEMBER 19

FROM 12 NOON

3 COURSE | 120

SNACKS 2 pieces per serve

SPANNER CRAB MILK BUNS (A) | 32

Horseradish cream

HOUSEMADE WAGYU BRESAOLA | 30

Dill pickles, parmesan brioche

PREMIUM GRADED ROCK OYSTERS (A)

Yuzushu & black pepper mignonette

1/2 dozen | 48

dozen | 92

3 COURSE SET \$90

HOUSEMADE PORK & PISTACHIO MORTADELLA

Date & apple jam, cognac pâté, grilled sourdough

12HR SPICE BRINED TURKEY BREAST

Chestnut & sourdough stuffing, maple glazed carrots

WHITE PEACH & STRAWBERRY PAVLOVA

Compressed & roasted fruits, mascarpone, crisp meringue

ENTRÉE

HIRAMASA KINGFISH CRUDO (A) *Sake & kombu jelly, finger lime, buttermilk dashi* | add caviar +25

GRILLED GARLIC SKULL ISLAND PRAWNS (A) *Shaved fennel, preserved lemon, pink pepper*

HANDCRAFTED BURRATA *Roasted stone fruits, pickled baby peaches, rosemary & olive crostini*

HOUSEMADE PORK & PISTACHIO MORTADELLA *Date & apple jam, cognac pâté, grilled sourdough*

TASTE OF THE SEA SHARING PLATE (A) | +40pp (minimum 2 people)

Rock oysters, skull island prawns, spanner crab, kingfish & tuna crudo, scallop ceviche

MAIN

12HR SPICE BRINED TURKEY BREAST *Chestnut & sourdough stuffing, maple glazed carrots*

HOT SMOKED DUCK BREAST *Poached black cherries, cauliflower blossom, roasted hazelnuts*

TWICE BAKED TRIPLE CHEESE SOUFFLÉ *Scorched tomato peperonata, candied black olives*

CRISPY SKINNED BARRAMUNDI FILLET (A) *Smoked eggplant, crispy chilli tofu, golden sesame*

JACKS CREEK 300G DRY AGED SIRLOIN *Grilled leeks, confit tomatoes, onion crisps* | +30

VEGETABLES & SALADS

ROASTED GARLIC POTATOES *Sea salt, parsley butter*

SUMMER VEGETABLE SALAD *Beans, greens, tomatoes, mustard & lemon vinaigrette*

DESSERT

VALRHONA DARK CHOCOLATE TART *Poached cherries, salted organic cream*

PASSIONFRUIT CRÈME BRÛLÉE *Panama passionfruit, jersey milk, toasted coconut butter cakes*

WHITE PEACH & STRAWBERRY PAVLOVA *Compressed & roasted fruits, mascarpone, crisp meringue*

CHEF'S CHEESE SELECTION *Three ripe cheeses, house-made fruit pastes & breads*

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