

CHAMPAGNE BY THE GLASS

NV LOUIS ROEDERER COLLECTION | 36

2015 LOUIS ROEDERER CRISTAL | 128

2016 LOUIS ROEDERER ROSÉ | 58

PRE-DINNER COCKTAILS

AMERICANO EN JALISCO | 27

Volcan de mi Tierra Blanco, Aperol, sweet vermouth, mandarin soda, flamed orange

DATE NIGHT | 29

Grey Goose La Poire, date and tonka syrup, sencha green tea, whey

FIG & APPLE GIMLET | 27

Hickson House Australian Dry Gin, Calvados Domfrontais, orange liqueur, caramelised fig

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 44 dozen | 88

Add Oscietra caviar | 8 each

CAVIAR SERVICE

Buckwheat blinis, baguette, Champagne jelly, traditional garnishes

BLACK RIVER OSCIETRA

50g | 325

100g | 600

N25 'UNPARALLELED' AGED OSCIETRA

125g | 850

TASTE OF THE SEA SHARING PLATE | 80PP

Minimum 2 people

Crudo, grilled scallops, Skull Island prawns,

Fraser Island spanner crab & East 33 Sydney Rock Oysters

PRE-DINNER BITES

CAVIAR POTATO CAKES 5g *Oscietra caviar, horseradish* (2) 56

MOZZARELLA MILK BUNS (2) | 26

CHILLI CRAB & SCALLOP SOLDIERS *Yuzu mayo, coriander* (2) 28HIBACHI GRILLED HIRAMASA KINGFISH *Soy, mustard, pickles* (2) 28

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 on Sunday and public holidays.

All card transactions incur a 1% surcharge.

FOR THE TABLE

HANDMADE POTATO & PUMPKIN SEED BREAD

Cultured Copper Tree Farm salted butter

ENTRÉE

YELLOWFIN TUNA CARPACCIO & FRASER ISLAND CRAB

Koshihikari rice, golden sesame, ginger, charred mandarin ponzu

Add Oscietra caviar | 25

SPICED QUAIL, DUCK & FOIE GRAS MORTADELLA

Blood plum & sour cherry jam, smoked chicken fat brioche

FLASH SEARED HIRAMASA KINGFISH

Scorched peppers, ink risotto, smoked mussel & saffron broth

TWICE COOKED CHEESE SOUFFLÉ

Charred piccolino onions, French comté, stracciatella & parmesan, leek & black pepper butter

HIBACHI GRILLED SOY MUSTARD WAGYU

Salt brined & hot smoked, mustard sour cream, cucumber kimchi pickles

PREMIUM ENTRÉE

PAN ROASTED SCALLOPS | +12

House made XO sauce, macadamia, hibachi grilled gem heart

SOUTHERN ROCK LOBSTER RAVIOLI | +30

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

Add Oscietra caviar | 25

GRASS FED STEAK TARTARE WITH OSCIETRA CAVIAR (10G) | +48

*Creamed horseradish, sweet shallot, pepper oil, toasted brioche**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 on Sunday and public holidays.**All card transactions incur a 1% surcharge.*

MAIN

WAKAME CRUSTED AQUINA MURRAY COD

White miso braised daikon, wild rice tobiko, shaved bonito dashi

Add Oscietra caviar | 25

14HR SLOW COOKED WAGYU BEEF MS 6+

Salt baked celeriac & roasted mushrooms, sweet glazed cabbage, shaved chestnuts

POACHED & GRILLED 'MARGRA' LAMB FILLET

Smoked & charred eggplant, sumac sweetcorn, spiced piccolino onions

ORGANIC JAPANESE PUMPKIN & FETA ROTOLO

Flash seared kalettes, pepitas, confit garlic, lemon nut butter, sage, grana padano

PREMIUM MAINS

HOT SMOKED & CRISP SKIN DUCK BREAST | +15

Golden barley, fennel & black pepper, preserved baby apples

GRILLED SKULL ISLAND JUMBO PRAWNS | +25

Wild beach herbs, charred greens, sweet confit garlic & lemon

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HIBACHI “BINCHŌTAN” GRILL

300g SIRLOIN “CENTRE CUT” WAGYU BLACK OPAL F1 MS 7+ | +48

500g DRY AGED COPPER TREE FARM GRASS FED RIBEYE ON THE BONE | +58

600g ‘PURE BLACK ANGUS’ CHATEAUBRIAND MS 3-4 (FOR 2) | +60pp

WHOLE LOCAL LOBSTER (NSW) DIVER CAUGHT | MP

Citrus butter & living lettuce

VEGETABLES & SALADS

LIVING LETTUCE | 18

Salad cream, salted baby cucumber, bread crust crumbs

COAL ROASTED BEETROOT SALAD | 24

Pomegranate molasses, stracciatella, hazelnuts

GARLIC POTATOES | 18

Twice cooked kipflers, rosemary salt, French butter

BAKED CAULIFLOWER | 24

Black lentils, black garlic, macadamia & herbs

BRUSSEL SPROUTS | 24

Flash fried, house made XO sauce, basil, lime

WARM DUTCH CREAM POTATO & CAVIAR SALAD | 64

10g Oscietra caviar, black pepper, chives, mascarpone

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PLANT BASED

FOR THE TABLE

HANDMADE POTATO & PUMPKIN SEED BREAD

Extra virgin olive oil, aged balsamic

ENTRÉE

SLOW ROASTED FENNEL & SWEET TREVISO SALAD

Golden barley, fermented apple, crushed walnuts, mustard fruits

WHITE MISO SILKEN TOFU & NORI WRAPPED LEEKS

Claypot braised daikon, sea grapes, onion dashi

MAIN

HIBACHI GRILLED & GLAZED JAPANESE PUMPKIN

Sweet glazed cabbage, black garlic, ancient grains, apple balsamic

FLASH SEARED GLOBE ARTICHOKE FLOWER

Soft polenta, roasted cherry tomatoes, capers, macadamia mascarpone

DESSERT

VALRHONA DARK CHOCOLATE & HAZELNUT CRUNCH

64% Manjari cacao mousse, salted honeycomb caramel, hazelnut biscuit

MISO BANANA & PECAN TOFFEE CRISP

*Caramelised banana, pecan praline semifreddo, miso toffee glass**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 on Sunday and public holidays.**All card transactions incur a 1% surcharge.*