

CAVIAR & OYSTERS						
BELUGA	30gm	260	CRAB & CAVIAR	70	OYSTERS   SYDNEY ROCK	7.5
OSCIETRA	30gm	230	spanner crab, oscietra caviar, cultured cream		fingerlime & verjus mignonette	
served with cultured cream & chickpea socca						

SNACKS		VEGETABLE		FISH & SHELLFISH	
CRULLER	12	COAL ROASTED BEETROOT	38	CORAL TROUT	48
whipped fish roe, white anchovy		black fungus, blueberry, chive		lemon, olive oil	150gm
POTATO	14	EGGPLANT	36	SWORDFISH	72
scallop, chives		smoked tomato, picada, ajo blanco		broad beans, nettles, preserved lemon	
add caviar	+15	BRUSSEL SPROUTS	36	KING GEORGE WHITING	64
PICKLED MUSSELS	14	walnut, pecorino, egg yolk		mussels, celery, saffron	
white onion, mujdei				TUNA COTOLETTA	72
WAGYU PASTRAMI	20			spigarello, globe artichoke, sauce matelotte	
pickles, hot sauce		PASTA		MURRAY COD	MP
WHOLEWHEAT SOURDOUGH	6	CAVATELLI	42	bitter orange caramel, fennel	
cultured butter		saltbush, peas, salted ricotta		GRILLED SOUTHERN ROCK LOBSTER	MP
		AGNOLOTTI	40	calabrian chilli, purslane	
		goats curd, zucchini, pistachio			
STARTERS		CASARECCE	40		
SNAPPER CRUDO	38	pork, fennel seed, broccolini		MEAT	
macadamia, mandarin, chilli		GIGLI	62	LAMB	74
SPANNER CRAB	42	scampi, tomato, sun rose		butter beans, cime di rapa, anchovy	
daikon, desert lime, jerusalem artichoke		RISOTTO	38	COAL ROASTED SPATCHCOCK	60
FREMANTLE OCTOPUS	40	swiss brown, pecorino, lemon thyme		romesco, braised lettuce, smoked garlic	
potato, lemon, garlic				AGED PORK	70
WAGYU BRESAOLA	38			cipollini onion, currant, vin cotto	
horseradish, fig, watercress				HANGER STEAK	48
RAW BEEF	38			jus, mustard	150gm
smoked oyster, radish, buckwheat				DRY AGED SIRLOIN	110
LEEKs	36			“on the bone”	500gm
smoked sour cream, hazelnut, sheep milk feta				COPPER TREE FARM	220
				DAIRY COW DELMONICO	
				“share”	900gm
				SIDES	
				RED FIRE LETTUCE	16
				herbed salad cream, horseradish	
				GLAZED CARROTS	18
				chickpea, rosemary	
				ROASTED POTATO	18
				marjoram, fried garlic	
				RUNNER BEANS	18
				macadamia, lemon	

CHEFS SELECTION

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4 COURSE SHARED MENU *from* \$180PP  
MINIMUM 4 GUESTS



DINING ROOM  
& TERRACE

*credit card payments incur a 2% processing fee  
a 10% gratuity is added for groups of 6 or more guests*



