

CAVIAR & OYSTERS

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

SNACKS

CRULLER	12
<i>whipped fish roe, white anchovy</i>	
SCALLOP ON SCALLOP	14
<i>scallop, potato, chives</i>	
<i>add caviar</i>	+15
PICKLED MUSSELS	14
<i>white onion, mujdei</i>	
SCAMPI	42
<i>pumpkin, brioche, pepita salt</i>	
ABALONE	32
<i>shiitake, chicken fat</i>	
WAGYU PASTRAMI	20
<i>pickles, hot sauce</i>	
WHOLEWHEAT SOURDOUGH	6
<i>cultured butter</i>	

STARTERS

SNAPPER CRUDO	38
<i>macadamia, mandarin, chilli</i>	
SPANNER CRAB	42
<i>fennel, tomato, grapefruit</i>	
FREMANTLE OCTOPUS	40
<i>potato, lemon, garlic</i>	
WAGYU BRESAOLA	38
<i>horseradish, fig, watercress</i>	
RAW BEEF	38
<i>smoked oyster, onion, buckwheat</i>	

VEGETABLE

COAL ROASTED BEETROOT	38
<i>black fungus, blueberry, chive</i>	
EGGPLANT	36
<i>smoked tomato, picada, ajo blanco</i>	
CABBAGE	36
<i>cashew, ricotta, goats curd</i>	
LEEKS	36
<i>smoked sour cream, hazelnut, sheep milk feta</i>	

PASTA

ORECCHIETTE	42
<i>mushroom, almond, sourdough</i>	
AGNOLOTTI	40
<i>goats curd, zucchini, pistachio</i>	
CASARECCE	40
<i>pork, fennel seed, brassica</i>	
LINGUINE	65
<i>urchin, caviar, lemon</i>	
RISOTTO	38
<i>ebi prawn, roasted butter</i>	

FISH & SHELLFISH

CORAL TROUT	48
<i>lemon, olive oil</i>	150gm
MAHI-MAHI	72
<i>chermoula, rainbow chard, roman bean</i>	
KING GEORGE WHITING	64
<i>mussels, celery, saffron</i>	
TUNA COTOLETTA	72
<i>spigarello, agrodolce, sauce matelotte</i>	
FLOUNDER	88
<i>almondine, curry leaf</i>	
MURRAY COD	MP
<i>orange caramel, fennel</i>	
GRILLED SOUTHERN ROCK LOBSTER	MP
<i>calabrian chilli, purslane</i>	

MEAT

LAMB	74
<i>butter beans, cime di rapa, anchovy</i>	
COAL ROASTED SPATCHCOCK	60
<i>romesco, braised lettuce, smoked garlic</i>	
AGED PORK	70
<i>cipollini onion, currant, vin cotto</i>	
HANGER STEAK	48
<i>jus, mustard</i>	180gm
SCOTCH FILLET	96
<i>jus, mustard</i>	300gm
DRY AGED SIRLOIN	110
<i>on the bone</i>	500gm
COPPER TREE FARM	220
DAIRY COW DELMONICO	
<i>to share</i>	900gm

SIDES

RED FIRE LETTUCE	16
<i>herbed salad cream, horseradish</i>	
GLAZED CARROTS	18
<i>chickpea, rosemary</i>	
ROASTED POTATO	18
<i>marjoram, fried garlic</i>	
RUNNER BEANS	18
<i>macadamia, lemon</i>	

CHEFS SELECTION

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*

