

APERITIFS

A glass of Perrier-Jouët 'Blason'
Brut Rosé Épernay, France NV \$34

Aperol Spritz
Aperitivo Aperol, Prosecco, Soda, Orange \$19

Elderflower Fizz
Belvoir Elderflower, Cucumber Soda, Lemon \$11

See our Cocktail Menu for more Drinks

CHILLED CRUSTACEANS & RAW FISH

Live Oysters Shucked to Order
A Selection of Pacific / Rock
Vinaigrette Each \$5
BBQ Mini Hot Grilled Chorizo Per Piece \$3

Kingfish Crudo
Blood Orange, White Balsamic, Ginger \$24

Steamed Prawn Cocktail
Mooloolabah Prawns, Iceberg, Avocado,
Cucumber \$26

Yellowfin Tuna Tartare
Fermented Lemon \$24

STARTERS

San Francisco Sourdough Bread
With 'Meander Valley Dairy'
Cultured salted Butter, Tasmania \$6

Spanner Crab Cakes
Nut Brown Caper Butter, Lime-Avocado
Air-Freighted, Hand-Picked Pure Crab Meat \$32

Beetroot Salad
Salt Baked Purple & Golden Beets,
"Fromage Blanc" Goats Curd \$19

BBQ Octopus
BBQ Octopus, Garlic, Mint, Oregano,
Baby Cucumbers \$23

South Australian Calamari Fritti
Zucchini, Spearmint \$24

Zucchini Blossoms
Fresh Sheep's Curd, Confit Tomato \$25

WOOD OVEN

Mareema Free Range Duck
Almond Mole, Raisin Mole \$48

Milking Yard Chicken
Roasted in Hay \$46

Slow Roasted Berkshire Porchetta
Red Cabbage Ketchup (limited availability) \$39

SEAFOOD

Mulloway
Cooked in South Indian Spices \$48

Bass Grouper
Cooked in Hand Churned Butter
And Seaweed \$42

Line Caught Red Snapper
With Slipper Lobster and Persian Saffron \$54

XL Spencer Gulf Prawns
With Yesterday's Onions \$46

FROM THE GRILL

Bone in Rib Eye
Pasture Fed, 400g \$59

Striploin
Grain Fed, 3+, 300g, 270 Days \$52

Wagyu Flat Iron
Grain Fed, 7+, 300g, 400 Days \$48

New York Style Porterhouse
Grain Fed, 3+, 1kg - For 2 or More \$125

Chef Cut Scotch Fillet
Grain Fed Black Angus, 3+, 300g \$59

Inside Skirt
Grain Fed Black Market 5+, 220g \$44

SIDES

A Simple Garden Salad \$12

Paris Mash \$12

Triple Cooked Chips \$14

XL Asparagus with Aerated Hollandaise \$16

Piquillo Peppers in PX \$17

Chicken Fat Rice \$12

Pata Negra and Fried Egg \$22

Charred Broccolini, Broccoli Mole \$14

SWEETS

Passionfruit Pavlova \$20

New York Cheesecake \$21

Chocolate and Caramel Ganache \$22

Liquorice bombe Alaska
Please allow 20 Minutes \$24

Pina-Colada Sundae \$19

CONFECTIONARY

Salted Butter Caramel \$7

Chocolate Mendiante \$7

Strawberry Marshmallow \$6

CHEESE

A Daily Changing Selection of What's Best Right Now

We are committed to variety, collaborating with Specialist Cheese Producers to source cheeses from Australia and beyond, with a focus on seasonal, artisanal and farmhouse cheeses
Choice of 3 for \$27
Choice of 5 for \$42

All Served With Fresh Local Honeycomb