



SMALL PLATES

Warm Sourdough Dinner Roll, olive oil, butter **2.5PP**

Chilli Salt School Prawns, sriracha chilli aioli (GF) **17**

BBQ Beef Brisket, charred corn, fennel pickle (GF) (DF) **22**

Kingfish Sashimi, papaya salad, som tum dressing (GF) (DF) **19**

Confit Beetroot Tart, crème fraiche, parmesan crisp (V) **19**

Bresaola, warm olives, smoked eggplant, sourdough **16**

Lamb Cutlets, panko crumb, salsa verde, micro herb salad **25**

Oysters – Natural or Kilpatrick, ½ or Dozen (GF) (DF) **22 /36**

Please be aware a 10% service charge is added to tables of 8 and above

Please be aware all card transactions incur a 1% surcharge

Our menu contains allergens and is prepared in a kitchen that handles nuts, seafood, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee our food will be allergen free.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free





LARGE PLATES

Hand-Picked Blue Swimmer Crab Pasta, chilli,
gremolata, parmesan **36**

Market Fish, asparagus, crispy capers, fennel, radicchio,
charred lemon, vinaigrette (GF) **35**

Spaghetti Caprese, basil leaves, buffalo
mozzarella, passata, shaved parmesan **32**

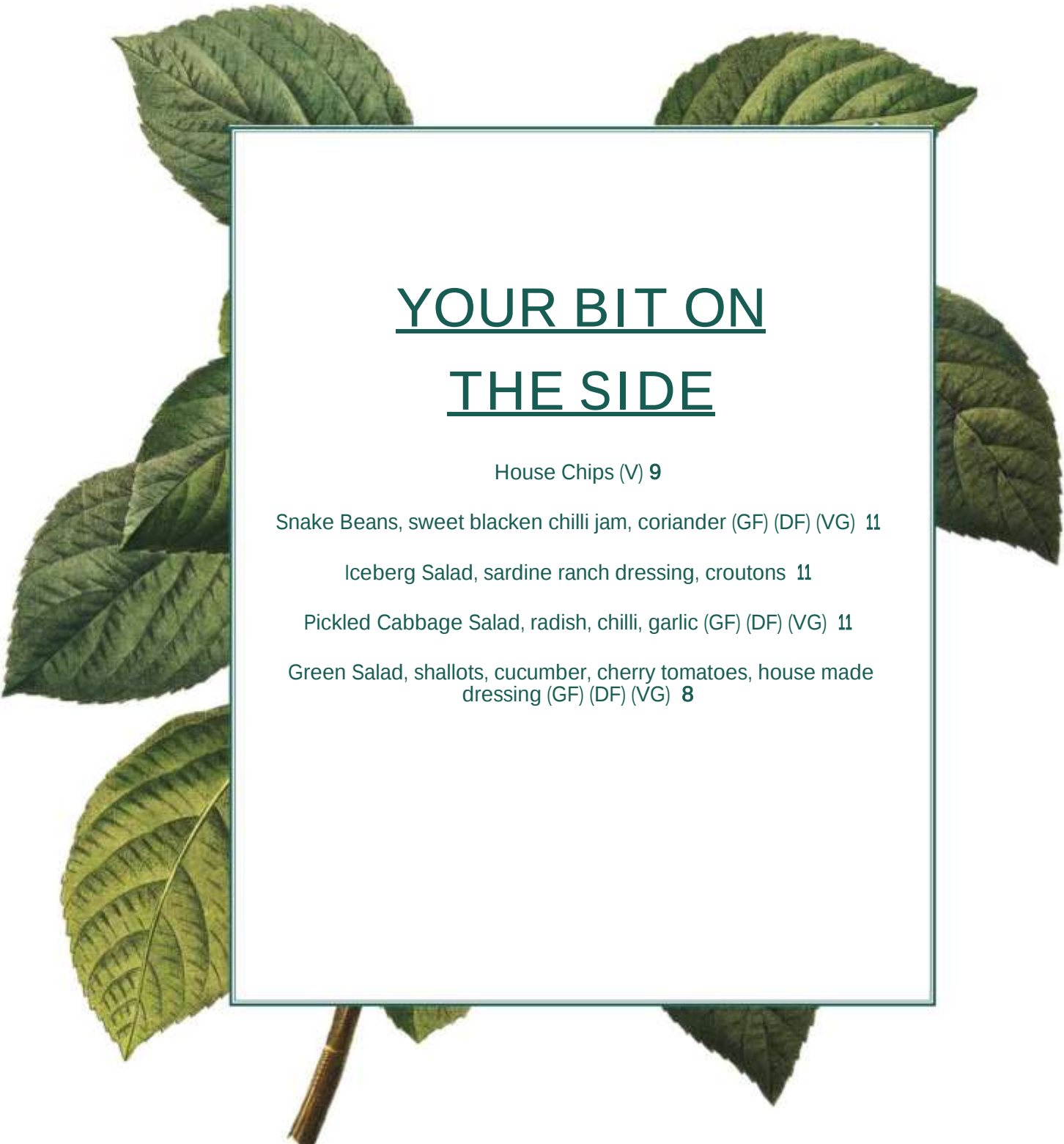
300g Scotch Fillet, *100 day aged, grain fed from Taurindi, WA*,
duck fat potatoes, golden beets, asparagus, parsnip chips
(GF) **38**

350g Black Angus Rib Eye on-the-bone, *grass fed*,
selection of condiments, watercress salad (GF) **44**

Chargrilled Lamb Rump, smoked eggplant, broccolini,
preserved lemon, mint (GF) (DF) **35**

Roast Pumpkin, snake beans, curry spiced coconut cream,
tempura silken tofu (GF) (DF) (VG) **25**

Proudly all our meats are hormone free

A decorative arrangement of several large, green, serrated leaves, likely from a herb plant, framing the central text box. The leaves are positioned around the top, left, and bottom edges of the white box.

YOUR BIT ON THE SIDE

House Chips (V) 9

Snake Beans, sweet blacken chilli jam, coriander (GF) (DF) (VG) 11

Iceberg Salad, sardine ranch dressing, croutons 11

Pickled Cabbage Salad, radish, chilli, garlic (GF) (DF) (VG) 11

Green Salad, shallots, cucumber, cherry tomatoes, house made
dressing (GF) (DF) (VG) 8



DESSERTS

Our in house sommelier has made some recommendations to accompany our stunning desserts. Treat yourself, you dessert it!

Coconut & Lime Panna Cotta, pomegranate granita (GF) (DF) **16**

2017 Domaine de la Pigeade Muscat Beaune de Venise, Rhone Valley, FR – 14

Fig Carpaccio, finger lime ricotta, honey pistachio crumb, pedro ximenez glaze (V) **16**

2016 Domaine Baumard 'Carte d'Or' Coteaux du Layon, Loire Valley, FR – 13

Chocolate Fondant, vanilla bean ice-cream, roast nut brittle **16**

NV Maxwell Classic Tawny Port, McLaren vale, SA - 11

Cheese Board, selection of 3 cheeses, lavosh, fig jam **25**

2015 Chateau Roumieu Sauternes, Bordeaux, FR - 17

or

2012 Ramos Pinto Late Bottled Vintage Port, Porto, POR - 15

