



SNACKS

SONOMA SOURDOUGH (V) <i>cultured butter</i>	12
HUMMUS (VG) <i>hazelnut & almond dukkah, olive oil, leblebi, sourdough</i>	18
EGGPLANT (VG) <i>agave syrup, sesame, pickles</i>	9EA
ABROLHOS SCALLOP <i>chipotle, tarama, caviar, crumb</i>	12EA
WAGYU BEEF <i>raw, pickle, shallot, brioche, bottarga</i>	12EA

STARTERS

GIN & TONIC CURED ATLANTIC SALMON <i>melon, crème fraîche, spiced pangrattato</i>	30
BRESAOLA (GF) <i>stracciatella, olive crumb, melon, besan cracker</i>	30
PORK & PISTACHIO TERRINE <i>cornichons, pickles, fig, lavosh</i>	28
HANDMADE BURRATA (V) <i>fig & fennel chutney, balsamic, olive loaf</i>	28
CAULIFLOWER (GF, V) <i>fried, pecorino, honey, truffle paste</i>	20

FROM THE GARDEN

SPICED PUMPKIN (GF, VG) <i>romesco, chickpeas, pepita pesto, mixed nut crunch</i>	30
QUINOA & FREEKEH SALAD (VG) <i>almonds, raisins, herbs, pickled onion, pomegranate</i>	20
WOOD FIRED BROCCOLINI (GF, V) <i>kale, chermoula, capers, ricotta</i>	20
HEIRLOOM TOMATO SALAD (GF, VG) <i>beetroot, horseradish, marjoram, balsamic</i>	20
RADICCHIO SALAD (GF, V) <i>burnt orange, dates, goat's curd, walnuts</i>	18
STEAKHOUSE CHIPS (V) <i>rosemary salt, aioli</i>	15
CRISPY BABY POTATOES (GF, VG) <i>fried sage</i>	15



FROM THE OCEAN

PAN SEARED LOLIGO SQUID (GF, DF) <i>chorizo, sauce vierge, soft herbs</i>	27
CHAR GRILLED KING PRAWNS (GF, DF) <i>escabeche sauce, citrus salad, soft herbs</i>	39
PAN SEARED BARRAMUNDI (GF) <i>lemon myrtle, macadamia, kale, saffron & caviar beurre blanc</i>	50
WHOLE FISH OF THE DAY	MP

FROM THE LAND

ROASTED PORK BELLY (GF, DF) <i>black garlic, harissa, pear, kale</i>	36
DUCK BREAST (GF, DF) <i>coffee cured & smoked, braised fennel, scorched onion, cherry sauce</i>	48
WOOD ROASTED WHOLE CHICKEN (GF) <i>gremolata, walnut tarator, pickled chilli</i>	58

BUTCHERS BLOCK

BRAISED BEEF CHEEK (GF) <i>burnt leek, spiced corn, jus</i>	48
KILCOY EBONY MB4 FLANK STEAK (GF) <i>artichoke, chimichurri sauce, jus</i>	53
12HR SLOW ROASTED LAMB SHOULDER (GF) <i>harissa, cucumber, pomegranate, labneh</i>	99
BUTCHER'S CHOICE STEAK (GF) <i>café de paris butter, jus</i>	MP

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free

One bill per table, no split payments

• Tips are most welcome & go to the person(s) who served you • Ingredients are subject to seasonality • All menu selections and pricing are subject to change • All our food may contain nuts, shellfish & other allergens. • \$3pp cakeage fee applies to all cakes brought into the venue • Surcharges apply to card payments • A 10% surcharge applies on Sundays and 15% on public holidays.