



Entrée

fresh shucked Sydney rock oysters, Vietnamese dressing	6/nineteen
salad of roasted artichoke, baby beetroot, asparagus and goats cheese with spiced almonds and truffle honey	12/ thirty six
crisp Berkshire pork belly, bacon cracker, caramelised apples and cider	eighteen
citrus cured Tasmanian ocean trout, fennel and baby herb salad	eighteen
terrine of smoked ham hock, foie gras, olives and sauce gribiche	nineteen
pan-fried King prawns with scallop cannelloni and tarragon cream	ent. twenty
	main thirty eight

Charred

cut	region	weight	age	
FILLET				
pasture-fed	Cape Grim, TAS.	250 grams	40 days	forty five
SIRLOIN				
grain-fed	certified Black Angus	350 grams	90 days	forty four
RUMP				
rump cap, grain-fed	certified Black Angus	250 grams	40 days	thirty five
Wagyu rump cap(7-9)	Tajima, VIC.	350 grams	90 days	forty two
RIB-EYE				
grain-fed, Grainge	Scone, N.S.W.	350 grams	90 days	forty two

(all steaks served with potato gratin, tomato farci and your choice of sauce; port wine jus, green peppercorn, mushroom ragout or béarnaise)



C H A R R

Main Course

charred swordfish “niçoise”, quail eggs and tapenade butter	thirty seven
pan-fried Hiramasa Kingfish, crisp stuffed zucchini flower with blue swimmer crab, broad bean veloute	thirty six
roasted spatchcock, creamed leeks, carrot confit and onion beignet	thirty six
spiced lamb loin with slow cooked shoulder, olive couscous and smoked eggplant	thirty seven
twice cooked duck breast, neck sausage, potato galette, roasted peach and verjus	thirty eight
gnocchi of gruyere and fine herbs, cherry vine tomato, red pepper coulis and crisp potato	thirty two

Sides

mesclun salad, house dressing	eight
steamed broccolini with pinenuts	
kipfler potato chips with rosemary & sea salt	
buttered beans and toasted almonds	
potato puree	

Desserts & Cheese

	sixteen
cadeau of mint chocolate truffle, vanilla bean ice cream and chocolate shortbread	
passionfruit parfait, charred mango, orange tuille	
tartlette of jellied rhubarb, fresh berries and mascarpone, blood peach schnapps sorbet	
steamed banana pudding, caramel and hazelnut terrine, double cream	
coconut panna cotta, pineapple and bacardi granita	
selection of Australian and imported cheeses with lavoche and grapes	seventeen

Chef de Cuisine: Timothy Down

Host: Phillip Reynolds

Espresso signatures

espresso martini	fifteen
honey affogato	twelve
caffe mocha	nine
decadent hot chocolate	eight
caramel macchiato	nine

Coffee

cappuccino, café latte, flat white, short black, long black, macchiato	eight
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Tea

English breakfast, earl grey, Darjeeling, green, chamomile, peppermint	seven
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Dessert wines, ports and liqueurs

de bortoli noble one (botrytis semillon - 2004)	glass bottle (375ml)	sixteen fifty five
miranda golden botrytis (semillon – 2002)	glass bottle (375ml)	ten fifty thirty eight
pepper tree botrytis sauvignon blanc (2006)	glass bottle (375ml)	fourteen forty five
penfolds grandfather port (7yo)	glass (60ml)	fifteen fifty
hennessy Paradis	glass (60ml)	forty five
hennessy Richard	glass (60ml)	ninety
Remy Martin XO	glass (60ml)	twenty eight