



FOOD



9-COURSE TASTING MENU

\$99pp, minimum two people

Add freshly-shucked oysters with lemon: 5.5 each

Smoked Eggplant puree, confit garlic, warm pita bread (GFO, DF)

Bresaola cigar, parmesan cheese, pistachio (GF)

Fried broccoli, grated pecorino cheese (V)

King Ora Salmon Crudo, lime, garlic, coriander & chilli dressing, avocado
(DF, GF)

Potato gnocchi, chorizo ragu, basil, parmesan (GFO)

250g southern range porterhouse (MB4+), mustard and horseradish
relishes, jus (GF, DFO)

Duck fat potatoes, garlic, rosemary salt (GF)

Crispy green salad, sherry vinegar dressing (GF, VG)

Choice of one of our delicious desserts to complete your experience!

Or dine a la carte (see next page)





SMALL

Freshly shucked oysters, with lemon (GF, DF) 5.5 each

Available as plates of 3, 6, 9 or 12 until sold out

Mixed marinated olives, warmed (VG, GF, DF, VGO) 14

Bresaola cigar, parmesan cheese, pistachio (GF) 3pcs 20

Fried broccoli, grated pecorino cheese (GFO) 21

Smoked Eggplant puree, confit garlic, warm pita bread (GFO, DF) 21

Saffron arancini, rich sugo sauce, basil (V) 4pcs 21

King Ora Salmon Crudo, lime, garlic, coriander & chilli dressing,
avocado (DF, GF) 32

Grilled peaches, cucumbers, buffalo mozzarella, chilli, basil (GF, V) 23

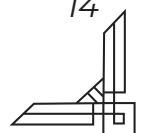
Cheese board with fig and pepper jam, fresh fruits,
and lavosh (V, GFO):

Two cheeses 29

Three cheeses 36

Charcuterie board, selection of three cured meats, with pickled
mushrooms, guindillas peppers, and grilled bread 34

Add any cheese 14





PASTA

Potato gnocchi, chorizo ragu, basil, parmesan cheese (GFO)	38
Tortellini filled with truffle mushroom duxelles, sage butter (VGO)	38
Seafood linguine of scallops, prawns, fish, mussels and calamari, with garlic, chilli, parsley, and extra virgin olive oil (GFO)	44
Wagyu beef lasagne, creamy bechamel, parmesan cheese	38

LARGE

250g southern range porterhouse (MB4+), mustard and horseradish relishes, jus (GF, DFO)	49
280g southern range scotch fillet (MB4+), mustard and horseradish relishes, jus (GF, DFO)	54
Crumbed pork cutlet, braised cabbage & nduja sauce	45
Pan Fried Rockling, saute spinach, roast tomato, home made tarte sauce, lemon (GF, DFO)	46





SIDES

Duck fat potatoes, garlic, rosemary salt (GF)	16
Crispy green salad, sherry vinegar dressing (GF, VG)	16
Wilted spinach, parmesan, lemon (GF, DFO, VGO)	16

DESSERT

Vanilla pannacotta, mixed berry, crushed almond sable biscuit (GFO)	18
Chocolate delice, marscapone (GFO)	18
Dessert Wine: Barbeito Malvasia Reserve Sweet, Portugal	20

