



# 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**

umbo Prawn, Coriander, Burnt Chilli, Garlic, Lime Butter, Served 14 each  
With Warm Pitta Bread (GF)

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

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, Slow Cooked Duck & Porcini Ragu, Pecorino 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+), jus (GF, DFO)	49
280g southern range scotch fillet (MB4+), jus (GF, DFO)	
Crumbed pork cutlet, braised cabbage & nduja sauce	54
Oven Roasted Flounder, Spinach, Capers Butter Emulsion (GF, DFO)	45
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## SIDES

Duck fat potatoes, garlic, rosemary salt (GF) 16

Crispy green salad, sherry vinegar dressing (GF, VG) 16

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## DESSERT

Vanilla pannacotta, mixed berry, crushed almond sable biscuit (GFO) 18

Chocolate delice, marscapone (GFO) 18

Dessert Wine: Barbeito Malvasia Reserve Sweet, Portugal 20

