



# FOOD



## 9-COURSE TASTING MENU

*\$99pp, minimum two people*

*Add freshly-shucked oysters with lemon: 5.5 each*

Chickpea puree dip, dukkha, with pita bread (GFO)

Bresaola cigar, parmesan cheese, pistachio (GF)

Fried broccoli, grated pecorino cheese (V)

Kingfish ceviche, lime dressing, red onion, chilli, chervil (GF, DF)

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

Chickpea puree, dukkha, with pita bread (GFO) 21

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

Kingfish ceviche, lime dressing, red onion, chilli, chervil (GF, DF) 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
Herb crusted rockling, asparagus, vine-roasted tomatoes, lemon, capers and butter sauce (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

