



STARTERS

Sydney Rock Oyster, mignonette 4 each
Raw Fish, wasabi crème, tobiko, sesame crackers 28
Grilled Hawkberry River Squid, romesco 18
Kangaroo Tartare, chutney, sweet potato crisps 24

Duck Liver Parfait, pear, sourdough 18
Linguine, spanner crab, chilli, tomato 24/33
Ravioli, goats cheese, mushroom broth 26/36
Tomatoes, basil, olives 19
Fennel, orange, burrata 19

Cooked on our Wood fired grill

STEAKS

Rump Cap 300g grainge grainfed angus 34
Eye Fillet 200g grainge grainfed angus 45
New York Striploin 300g riverina black angus 46
Sirloin 200g shiro kin full blood wagyu 9+ 90
Rib Eye 450g on the bone dry aged 75
Tomahawk 1.2kg +
to share, grass fed pinnacle beef 135

MAINS

Whole Market Fish MP
Barossa Chicken Breast 34
Ocean Trout Fillet 35
Wild Barramundi Fillet 35
Lamb Rack, flinders island 42
Suckling Pig to share 110
Live Rock Lobster, garlic, lemon 1kg 220

SAUCES

Chimmichurri
Horseradish Cream
Béarnaise
Peppercorn
Mushroom Cream
Smoked Jus Gras

COMPOUND BUTTERS

Smoked Miso Butter
Chive & Garlic Butter
Ortiz Butter

SIDES

Grilled Corn, herb butter 12
Shoestring Fries 8
Crispy Chats, duck fat, chive 12
Mac & Cheese 13
Green Beans, olive oil, lemon 12
Onion Rings, vinegar salt 10

Leek, hazelnuts 12
Roasted Mushrooms 12
Potato Puree 10
Chopped Kale Salad, pecans, raisins 14
Mixed Leaf Salad 10

Enjoy your meal in one of our private dining rooms, ask our staff for more information.

All credit card payments will incur a 1.5% processing fee