

**To Start**

**Charcuterie Board**

Salami, marinated vegetables, dips and cheeses, with grissini 29

**Garlic Bread**

Lightly toasted 9

**Freshly Baked Pretzel**

Served with wakame infused Pepe Saya butter 6

**Marinated Olives**

Strachiatella mozzarella and grilled pita 14

**Flatbread**

Rosemary, potato and parmesan flatbread, extra virgin olive oil 11

**Sydney Rock Oysters**

Selected directly from the farmers of Signature Oysters, freshly shucked after you order

Natural (GF)(DF) 6/27 12/49

Tempura (DF) 6/29 12/52

Baked, Mornay 6/30 12/55

**Dessert**

**Popcorn Cheesecake**

Salted caramel sauce 17

**Bombe Alaska**

Double chocolate 16

**Passionfruit Crème Brulee**

Macadamia shortbread 17

**Pear and Apple Crumble**

Vanilla bean ice cream 17

**Ice Cream and Sorbet Selection**

Three scoops, meringue rubble 14

**Artisan Cheese Board**

Selection of 3 curated cheeses, served with lavosh, muscatels and kumera paste 27

**Entrée**

**Salmon Tartare (GF on request)**

Linseed lavosh, salt roasted beetroot, horseradish 25

**Prawn Spaghetti**

Chilli, garlic, broccolini and extra virgin olive oil, topped with lemon zest 29/48

**Heirloom Tomato (V)(GF)**

Watermelon, sherry vinegar, goat feta 19

**Full Blood Wagyu Carpaccio (GF on request)**

Quail egg, black and white garlic 24

**Housemade Gnocchi (V)**

Porcini cream, wild baby rocket, shaved parmesan 18

**From the Chargrill**

Served with potato galette, green beans and your choice of sauce

**Wagyu Flank Steak** 'Master Kobe Pure Blood' NSW 250g 48

**Atlantic Salmon** 'Huon Aquaculture' Tas 200g 45/100g 27

**T-Bone** 'Greenham Natural Beef pasture fed' Tas 400g 47

**Beef Tenderloin** 'Riverine Grain Fed' Vic 200g 47/100g 27

Café de Paris Butter/Red Wine Jus/Miso Burnt Butter/White Wine Cream/Mushroom Sauce

**Main Course**

**Flat Iron Chicken Breast (GF)**

250g chicken breast, with Potato and leek terrine, white wine cream 29

**Pan Seared Snapper Fillets**

Orzo pasta, fennel, baby capers and tomato 27/49

**Lamb Rack (GF)**

Green herb risotto, pea tendrils 42

**King Mushroom "Scallops" (vegan) (GF)**

Smashed peas, quinoa, preserved lemon dressing 21/39

**Duck Breast (GF)**

Pan roasted duck breast, potato rosti, confit pearl onion and morels 48

**To share**

**Cape Grim** Tas Pasture fed, average 900g 98

Infused with Jack Daniels, and dry aged minimum 4 week, black garlic and rosemary smashed kiflers

**Pork Belly**, Byron Bay 1.2kg 88

Slow cooked, apple textures and red wine jus

**Sides**

- Triple cooked chips
- Rocket, pear and walnut, blue cheese dressing
- Smashed kiflers, black garlic and rosemary
- Seasonal vegetables
- Paris mash

**Evolving Menu**

Take a journey though the menu with Chef's recommendation.

I

65

Selection of artisan breads and butter

Marinated olives

Charcuterie board with salami, marinated vegetables, dips and cheeses, with grissini

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**Heirloom Tomato** watermelon, sherry vinegar, goat feta

**Atlantic Salmon** fennel, baby capers and tomato, buerre blanc

**Beef Tenderloin** potato galette, red wine jus

Crinkle cuts

Seasonal vegetables

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Passionfruit Crème Brulee, Macadamia shortbread

Pear and Apple Crumble, Vanilla Bean Ice cream

II

88

Selection of artisan breads and butter

Marinated olives

Charcuterie board with salami, marinated vegetables, dips and cheeses, with grissini

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**King Mushroom "scallops"** pea tendrils, quinoa, preserved lemon dressing

**Signature Oysters** freshly shucked, natural

**Salt and Pepper Squid** sweet chilli

**Pork Belly** slow cooked, apple textures and red wine jus

**Flat Iron Chicken Breast** with potato and leek terrine, white wine cream

Triple cooked chips

Rocket, pear and walnut, blue cheese dressing

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Chocolate Bombe Alaske

Artisan Curated Cheese Selection

**Minimum 4 people**

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