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## TO START

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Artisan Sourdough   V <i>Served with extra virgin olive oil or native wattle seed butter</i>	9
Rock Oysters   LG, LD <i>Natural Gin, cucumber and finger lime</i>	7 ea 9 ea
Pork and Pistachio Terrine   CN <i>Toasted brioche, homemade chutney</i>	18

## ENTRÉES

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Beetroot   V, VGO, LG, LDO <i>Spiced vinegar, goat's curd, sunflower seeds</i>	30
Buffalo Caprese   V, LG <i>La Stella Latticini Buffalo Mozzarella, tomatoes, basil pesto</i>	30
Rocky Point Cobia Sashimi   LG <i>Ruby grapefruit, crema acida</i>	32
Beef Tartare   LGO, LDO <i>Bone marrow, chives, sea grape, Pyegana Cheddar</i>	30
Wagyu Bresaola   LGO, LDO <i>De Palma MB7+, grissini and stracchino cheese</i>	32
Cured Duck Breast   LG, LD <i>Parsnip and kale</i>	32

## MAINS

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Risotto   V, LG, VGO, LDO <i>Vialone Nano rice cooked al dente, seasonal mushrooms, herbs</i>	40
Ravioli Capresi   V <i>Ricotta-filled pasta with rich tomato sugo, marjoram, Grana Padano</i>	40
Spaghettini Seafood   LDO <i>Mussels, seasonal seafood and lemon</i>	49
Vegan Spaghettini   VG, LD <i>Lemon, potatoes, seasonal vegetables</i>	40

## MAINS

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Daily Market Fish   LG, LD, CN	MP
King Ora Salmon   LG, LD <i>Fennel and native greens salad</i>	55

## FROM THE CHARCOAL GRILL:

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<i>Accompanied with one sauce: Red wine jus, Ginger jus, Green pepper sauce, Dijon mustard, Seeded mustard, Hot English mustard</i>	
Free-Range Chicken Breast   LG, LDO <i>Elgin Valley, QLD Free range, barn-raised</i>	45
Lamb Loin   LG, LDO <i>White Pyrenees, VIC Natural GMO free feeding regime</i>	52
Eye Fillet 250g   LG, LDO <i>Riverine MB2+, NSW Hand-selected cattle, 100 day mix-fed for refined marbling and superior tenderness</i>	62
Sirloin 250g   Halal   LG, LDO <i>Ebony by Kilcoy 100% Black Angus MB2+   Grain-fed for a minimum of 150 days</i>	50
Tri Tip 150g   Halal   LG, LDO <i>Western Down, QLD Carrara Wagyu F1, MB8/9   350+ days grain fed</i>	55
Rib Eye 300g   Halal   LG, LDO <i>Jade Fullblood Wagyu MB8/9   500+ days grain fed</i>	125

## SIDES

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Salad   VG, LG, LD <i>Mix leaf, herbs, tomato, avocado, lemon</i>	15
Greens   VG, LD <i>Smoked shoyu, golden sesame</i>	15
Carrots   V, LG, LD, CN <i>Macadamia and miso dressing</i>	15
Pumpkin   V, LG, CN <i>Walnuts and goat cheese</i>	12
Shoestring Fries   VG, GF, DF <i>Lime aioli</i>	

Our chefs are pleased to cater to dietary requirements wherever possible. While we take great care in preparing your meal, our kitchen uses shared equipment and ingredients, and we cannot guarantee the complete absence of cross-contamination.

V = Vegetarian | VG = Vegan | VGO = Vegan Option Available  
LG = Low Gluten | LD = Low Dairy | CN = Contains Nuts