

STARTERS

ROSEMARY FOCACCIA <i>V</i>	14
Whipped butter and balsamic olive oil	
FRESH OYSTERS <i>GF</i>	28/58
Homemade yuzu granita, lemon, chives	
BEEF TARTARE <i>GF</i>	24
Wagyu eye fillet, mustard, shallots, bread	
DRY AGE SALMON CRUDO <i>GF/DF</i>	24
Dry age salmon, yuzu and wasabi dressing, house pickles, herb oil (note with sesame)	
DUCK & WATERMELON SALAD <i>GF/DF</i>	29
Medium rare duck breast, watermelon, mint, thai basil, mango, hoisin sauce	
SASHIMI <i>GF/DF</i>	39
Salmon and Tuna, ginger, soy sauce	

PASTA

FRESH LINGUINE BOLONAISE <i>DF</i>	32
Wagyu beef, nap sauce, parmesan	
SQUID INK SEAFOOD SPAGHETTI <i>DF</i>	42
Mixed seafood, bisque, prawns, octopus	

WOOD-FIRED

CHARCOAL GRILLED SKEWERS <i>GF</i>	46
Charcoal skewers (lamb, chicken, kafta) hommos, garlic, salad, chips	
GRILLED LAMB RACKS	52
Mint salsa, pickled zucchini, sun dried tomatoes, confit potatoes	
EYE FILLET MB3 + (250G)	52

SAUCES (6)

- Mushroom
- Onyx Beef Jus (GF)
- Green Peppercorn
- Bearnaise (GF)

ON THE SIDE

PORTOBELLO MUSHROOM <i>V</i>	16
Chimichurri, chives	
WOOD-FIRED SWEETCORN <i>GF V</i>	12
Shiokoji butter, cayenne pepper	
STEAMED SEASONAL GREENS <i>GF/DF/V</i>	14
Roasted almonds, lemon zest, vinegar dressing	

DESSERT

CAFE FLAVOUR CREME BRULEE	16
MERINGUE CHOCOLATE MOUSSE	18

WARM STARTERS

BEER BATTERED CAULIFLOWER <i>V</i>	24
Black vinegar glaze, chilli labneh	
CHILLI SALTED SQUID	28
Lemongrass, ginger dressing, chilli coriander	
SEARED SCALLOPS <i>GF</i>	32
Purple cauliflower puree, apple julienne, salmon eggs	
CAVIAR BROSECCETTA	30
Truffle butter bread, red and black caviar, chives	
WOOD-FIRED BONE MARROW	35
Caramelised onion puree, pickled carrot & daikon served with homemade brioche	

FROM THE SEA

TOOTHFISH MISO ZUKE <i>GF</i>	59
Inhouse demi miso	
WOOD-FIRED KING PRAWNS <i>GF</i>	52
Fresh herbs chilli butter, grilled lemon	
SEAFOOD MARKET	185
Sashimi, fresh oysters, chilli squid, grilled octopus, prawns, barramundi, condiments, chips and salad	
SCOTCH FILLET MB4 + (250G)	52
WAGYU RUMP MB4 + (250G)	52
WAGYU RIB EYE MB4+ (550G)	105
T - BONE MB4+ (500G)	85
WAGYU TOMAHAWK MB4+ (1.5KG)	259
Chips, Onyx salad, 2 choices of sauce	

STEAK CHIPS	12
Rosemary salt	
ONYX SALAD <i>DF</i>	16
Olive, feta, molasses dressing, capsicum, tomato, bread	
MASHED POTATO	14
ADD: Truffle Paste (4)	

VANILLA PANNA COTTA	16
PISTACHIO CREME CHEESE TARTE	20