

	House Brioche, Miso Honey Butter	7
	Country Sourdough, Cultured Butter, Smoked Salt	6
	Rock Oysters: Finger Lime, Rice Vinegar	1/2 doz 1 doz
		48 84
SNACKS	Crispy Sushi Rice, Tasmanian Sea Urchin, Smoked Salmon Roe	15
	Scallop Sashimi, Umeboshi, Brown Butter	15
	Spanner Crab Sourdough Crumpet, Yuzu Kosho	21
	Beef Tartare, Quail Egg Yolk, Potato	16
ENTREES	Pink Snapper Crudo, Tarragon, Nashi Pear, Ponzu	30
	Woodfired Grilled King Prawns, Chilli, Salted Shiso Butter	48
	Riverine Beef Short Rib MBS2, Golden Enoki, Pickled Peppers	32
	Charred Eggplant, Whipped Buffalo Feta, Puffed Barley, Ginger Dressing	28
PASTAS	Duck Egg Yolk Raviolo, Smoked Potato, Daikon	34
	Chestnut Gnocchi, Wild Mushrooms, Jerusalem Artichokes	48
WOODFIRED & MAINS	Steamed Murray Cod, Scallops Mousse, Koji Tomato	60
	Toothfish, Confit Duck Fat Potatoes, Sake Leaf, Buttermilk, Hay Sauce	75
	Whole Rock Flathead, Smoked, Fried, Roasted	MP
	Dry Aged, Rarebreed Black Berkshire Pork Tomahawk, 650g	75
	Plum Honey Roast Duck, Fermented & Pickled Blueberry, Shiso Ketchup	140
	David Blackmore Wagyu Blade, 200g	64
	Chauvel Citrus Fed Wagyu Striploin, MBS7 500g	160
	O'Connor Dry Aged Rib Eye, 800g	189
	Served with Smoked Beef Fat Vinaigrette, Anchovy Butter	
SIDES	Fries, Kombu Salt	15
	Sydney Common Leaves	15
	Jerusalem Artichokes, Kombu Butter, Smoked Sour Mascarpone	18
	Baby Cucumber, Shiso, Chevre	18
	Chargrilled Romano Beans, Paprika Egg Sauce, Roasted Buckwheat Tea	18

*Enjoy free flowing wine during your dinner for \$39 per person.*

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces. Please note a 1.95% surcharge applies to all credit card transactions. A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays. An additional service fee of 10% applies to bookings of 8 people or more.