

Small

Salted Pistachios	8
Roast Spiced Almonds	8
Freshly Shucked Oysters shallot + red wine vinegar	5 each
Flat Bread marinated olives, hummus, za'atar	16

Medium

Citrus, Watermelon & Wakame Salad miso vinaigrette	22
Stracciatella Mozzarella basil, genoa fig, grilled ciabatta	28
Prosciutto & Bresaola tapenade, cornichon pickle	24
Beef Carpaccio rocket, pickled Shimeji mushrooms, parmesan, parsley oil	24
Tuna Tataki & Atlantic Salmon soy caviar, avocado wasabi, daikon	32
Chargrilled local Octopus green romesco, pistachio, red mesclun	24
Crisp Soft Shell Crab pink onion, black vinegar, cumin salt	30
Porcini & Swiss Mushroom Risotto spinach, black cabbage, Parmesan	34 48
Salt & Pepper Snapper & Calamari lime aioli, Szechuan spice	28

Larger

Crisp Shark Bay Whiting Fillets chips, tartar sauce, pickled onion salad	34
Grilled Snapper Fillet cauliflower herb puree, cavalo nero	48
Chicken Breast charred corn, tahini, yoghurt	42
Slow Cooked Lamb Shoulder beetroot hummus, pine nuts, river mint, peas	44
Linley Valley Pork Belly chorizo, pineapple, Nam Jim, coconut kaffir lime salt	44

Chargrilled

Eye fillet	150gm	44
Scotch fillet	350gm	56
Ribeye	500gm	68
Served with triple cooked chips, caramelised onion, jus		
Beef Skewer		18 each
fragrant spiced red pepper marinade		

Sides

Rocket, Fig & Parmesan Salad Chardonnay vinegar dressing	18
Chargrilled Baby Carrots balsamic, gremolata	18
Seasonal Greens evoo, sea salt	16
Crispy Fried Onions herb sea salt	14
Chips rosemary salt	14

Exclusive private dining room available

Seats up to 28

Cocktail party for up to 60 people

Restaurant available for exclusive use:

Weddings, corporate functions, family events

All of our produce is purchased daily from the best local purveyors. We thank our suppliers for their continued commitment to quality.

Please inform us of any food allergies as some ingredients may not be listed on the menu

All credit cards 1.3% surcharge / Public holiday 15% surcharge