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

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

### 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
- Salt & Pepper Snapper & Calamari lime aioli, Szechuan spice 28

### Larger
- Crisp Shark 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 fragrant spiced red pepper marinade 18 each

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

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**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

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

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