

Freshly Shucked Oysters

Served with fresh lime, mignonette
and tabasco sauce

4.2 each

Turkish Bread, olives hummus
Warm olives, fresh lime

12
6

SMALL & SHARE PLATES

These plates are designed for sharing or to be served individually as entrees

TOMATO BRUSCHETTA	8/piece	TATAKI OF THE DAY	26/43
<i>Heirloom tomato, basil, shallots, pesto, shaved parmesan</i>		<i>Shiso, avocado wasabi puree soy caviar</i>	
CHARGILLED SKULL ISLAND PRAWNS	9.5 each	SOFT SHELL CRAB	28/45
<i>Capers, parsley, orange dressing</i>		<i>Tempura, coriander, pickled onion, black vinegar</i>	
BEEF SPINALIS CARPACCIO	19	SUMMER RISOTTO	27/42
<i>Pecorino, crisp wattle seed, horseradish cream pickled quail egg, rocket</i>		<i>Courgette, semi dire tomatoes, golden beetroot, basil</i>	
BARREL AGED FETA	13	BURRATA	28
<i>Lupin crumb, lemon, parsley, fennel, truffle honey</i>		<i>Heirloom tomato medley, tapanade, basil, ciabatta</i>	
FREMANTLE OCTOPUS	23	CHARCUTERIE (2-4p)	39
<i>Watermelon, candied lemon mint, cucumber,</i>		<i>Bresaola, jamon serrano, fig marinated feta, spiced almond</i>	
DUCK & CHICKEN PARFAIT	19	CHICKPEA FALAFEL	28
<i>Chargrilled ciabatta, potato crisps, cornichons</i>		<i>Carrots, pickled and puree, cucumber and caraway yoghurt</i>	

LARGE PLATES

FISH OF THE DAY	45
<i>Cucumber, tomato, corn salsa, burnt citrus, charred capsicum puree</i>	
CHICKEN BREAST	39
<i>Pinenut & almond puree, broccoli, fig with sumac salt, tarator crumb</i>	
DUCK BREAST	45
<i>Confit garlic cauliflower puree, onion petals, sugar snap peas, ash</i>	
ROAST ARKADY LAMB RUMP	45
<i>Eggplant, chargrilled baby carrot & puree, spinach, soy sesame glaze</i>	
LINLEY VALLEY PORK BELLY	39
<i>Chorizo, caramelised fennel, cranberry, green romesco and basil</i>	
BATTERED SNAPPER	32
<i>Hand cut chips, Green pea salad tartare sauce, lemon</i>	

From the Chargrill

All steaks are served with red wine jus, triple cooked chips, caramelised red onions, olive salad

BLACK ONYX FLANK STEAK	220g	<i>Grain fed</i>	45
KILCOY EYE FILLET	125g	<i>Grain finished</i>	34
KILCOY EYE FILLET	220g	<i>Grain finished</i>	58
KILCOY SCOTCH FILLET	350g	<i>Grain finished</i>	48
PINNACLE RIB EYE	500g	<i>Grain fed</i>	62

Sides

SEASONAL GREENS - flaked salt & EVOO	15	CRISPY FRIED ONION	10	HEIRLOOM TOMATO SALAD	15
POTATO PUREE	10	HANDCUT CHIPS - confit garlic aioli	10	<i>bulls heart, butter lettuce, pomegranate</i>	
ROAST ROSEMARY CHAT POTATOES	12	ROCKET SALAD	15	BUTTERNUT PUMPKIN FETA SALAD	15
		<i>shallots, pear, chardonnay vinegar, parmesan</i>		<i>Pinenuts, Cos. Spinach</i>	

Please make your waitstaff aware of any specific dietary requirements. We will endeavour to cater for these to our best ability. We cannot guarantee trace elements will not be found

All of our produce is purchased daily from the best local purveyors

We extend our thanks to our suppliers for their continued commitment to quality

We accept all credit cards, these attracts a 1% surcharge

Public holiday attracts a 15% surcharge



PRE ORDER

Slow cooked lamb shoulder, native pepper
Bao's, pickles, condiments

Chef

Chris Taylor

Restaurant Manager

William Roser