

## The Sea

FRESHLY SHUCKED OYSTERS Lime/mignonette/tabsco	4.2 each
FREMANTLE OCTOPUS Watermelon/mint/cucumber	23
SKULL ISLAND PRAWNS Capers/parsley/orange	9.5 each
TATAKI Shiso/avocado/wasabi/soy caviar	26/43
TEMPURA SOFT SHELL CRAB Coriander/pickled onion/black vinegar	28/45
BATTERED SNAPPER Hand cut chips/Green pea/tartare	32
FREMANTLE SWORDFISH Chickpea/ragu/saffron/kipfler potato	39

## The Garden

WARM OLIVES	6
TURKISH BREAD olives/hummus	12
TOMATO BRUSCHETTA Heirloom tomato/pesto/parmesan	8 piece
BULLS HEART TOMATO Pinenuts/fig/butter lettuce	13
BURRATA Genoa fig/ciabatta/rocket	28
SUMMER RISOTTO Courgette/tomato /basil/ golden beetroot	27/42
CHICKPEA FALAFEL Carrots/cucumber/caraway/yoghurt	28
ROCKET SALAD parmesan	15
SEASONAL GREENS evoo	15

## The Field

BEEF CARPACCIO Wattle seed crisp/horseradish cream/ shaved pecorino	19
CHARCUTERIE Bresaola/jamon serrano/fig/ barrel fetta/almonds	29
MONTANAI LAMB SCOTCH Eggplant/chargrilled carrot/spinach	45
LINLEY VALLEY PORK BELLY Chorizo/fennel/cranberry/romesco	39
<b>PRE ORDER</b> Montanai Gin Gin carrot fed lamb slow cooked shoulder/native pepper	MP

## The Ground

ROAST GOURMET POTATOES Rosemary/gremolata	12
CRISPY FRIED ONIONS	10
HANDCUT CHIPS aioli	10
POTATO PUREE	10

## The Sky

DUCK & CHICKEN PARFAIT potato crisps/house pickles	19
DUCK BREAST cauliflower/onion/sugar snap peas	45
CHICKEN BREAST Pine nut/almond/broccoli/fig	39



FRASER'S EXCLUSIVE  
PRIVATE DINING ROOM  
10-28 GUESTS SEATED  
50 COCKTAILS

## From the Chargrill

	<i>Red wine jus/triple cooked chips/caramelised red onions/olive salad</i>		
BLACK ONYX FLANK STEAK	Grain fed	220g	45
KILCOY EYE FILLET	Grain finished	125g	34
KILCOY EYE FILLET	Grain finished	220g	58
KILCOY SCOTCH FILLET	Grain finished	350g	48
PINNACLE RIB EYE	Grain fed	500g	62



**Chef**  
Chris Taylor  
**Restaurant Manager**  
William Roser

*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*  
PLEASE INFORM US OF ANY FOOD ALLERGIES AS SOME INGREDIENTS MAY NOT BE LISTED ON THE MENU  
*We accept all credit cards, these attracts a 1% surcharge Public holiday attracts a 15% surcharge*