

## The Sea

FRESHLY SHUCKED OYSTERS	4.2 <i>each</i>
Lime/mignonette/tabasco	
FREMANTLE OCTOPUS	23
Watermelon/mint/cucumber	
SKULL ISLAND PRAWNS	9.5 <i>each</i>
Capers/parsley/orange	
TATAKI	26/43
Shiso/avocado/wasabi/soy caviar	
TEMPURA SOFT SHELL CRAB	28/45
Coriander/pickled onion/black vinegar	
BATTERED SNAPPER	32
Hand cut chips/green pea/tartare	
FISH OF THE DAY	45
Roast eggplant/zucchini napoletana sauce/fennel salad	

## The Garden

WARM OLIVES	6
TURKISH BREAD	12
olives/hummus	
TOMATO BRUSCHETTA	8 <i>piece</i>
Heirloom tomato/pesto/parmesan	
BULLS HEART TOMATO	13
Pinenuts/fig/butter lettuce	
BURRATA	28
Genoa fig/ciabatta/rocket	
MUSHROOM RISOTTO	27/42
Porcini/ king oyster mushroom/ crispy kale	
CHICKPEA FALAFEL	28
Carrots/cucumber/caraway/yog hurt	
ROCKET SALAD	15
parmesan	
SEASONAL GREENS	15
evoo	

## The Field

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

## The Ground

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

## The Sky

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



## From the Chargrill

*Red wine jus/triple cooked chips/caramelised red onions/olive salad*

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	600g	65



**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*