



C H A R R

Entrée

fresh shucked Sydney rock oysters, Vietnamese dressing	6/twenty two
confit cuttlefish & roasted scallop, shaved asparagus and apple balsamic	12/ thirty six
open ravioli of prawn, broad beans, fresh peas and fennel	twenty three
marinated kingfish in extra virgin olive oil, tapenade and confit tomatoes, Greek basil	twenty three
duck liver parfait, roasted duck neck sausage, green tomato chutney	twenty three
warm salad of grilled globe artichokes and white asparagus, Parmesan, brown butter dressing	twenty

Charred

cut	region	weight	time on grain	
FILLET				
pasture-fed	Cape Grim, TAS.	250 grams		forty five
SIRLOIN				
black Angus	Scone, N.S.W.	350 grams	150 days	forty four
RUMP				
rump cap	Scone, N.S.W.	250 grams	150 days	thirty eight
Wagyu rump cap	Tajima, VIC.	300 grams	500 days	forty four
RIB-EYE				
black Angus	Scone, N.S.W.	350 grams	150 days	forty four

(all steaks served with potato gratin, tomato farci and your choice of sauce; port wine jus, green peppercorn, mushroom ragout or béarnaise)



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Main Course

potato crusted john dory, braised gem lettuce, with ox-tail and bone marrow, parsley, lemon and baby capers	forty three
butter poached Moreton bay bug, boudin blanc, baby calamari, rouget and saffron	forty three
confit organic chicken, polenta with Arbequina olives, corn and Persian fetta braised red peppers and basil oil	forty one
saddle of lamb with spinach and button mushrooms, caramel cherry vinegar and garlic croquettes	forty two
free range Bundawarra pork belly, sweet sour condiment, pork belly dim sim	forty three
pumpkin gnocchi, parsley puree, fresh goats cheese and pine nuts, port wine vinegar	thirty six

Sides

mesclun salad, house dressing	nine
green beans with gremolata	
kipfler potato chips with rosemary & sea salt	
baby carrots and broccolini	
potato puree	

Desserts & Cheese

warm chocolate brownie, almond panna cotta and ice cream, fresh raspberries	seventeen
vacherin with nectarine curd, nectarine sorbet and ginger pound cake	
peanut brittle parfait, white chocolate mousse	
mango tarte tatin, vanilla ice cream	
jasmine tea pot de crème, poached apricots and green tea ice cream	
selection of Australian and imported cheeses with lavoche and grapes	nineteen

Chef de Cuisine: Timothy Down

Host: Phillip Reynolds

Espresso signatures

espresso martini	fifteen
honey affogato	twelve
caffè mocha	nine
decadent hot chocolate	eight
caramel macchiato	nine

Coffee

cappuccino, café latte, flat white, short black, long black, macchiato	eight
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Tea

English breakfast, earl grey, Darjeeling, green, chamomile, peppermint	seven
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Dessert wines, ports and liqueurs

de bortoli noble one (botrytis semillon - 2004)	glass bottle (375ml)	sixteen fifty five
miranda golden botrytis (semillon – 2002)	glass bottle (375ml)	ten fifty thirty eight
pepper tree botrytis sauvignon blanc (2006)	glass bottle (375ml)	fourteen forty five
penfolds grandfather port (7yo)	glass (60ml)	fifteen fifty
hennessy Paradis	glass (60ml)	forty five
hennessy Richard	glass (60ml)	ninety
Remy Martin XO	glass (60ml)	twenty eight