

DINING MENU

Starters

Organic sourdough with cultured butter	V	4pp
Australian marinated olives	GF/VG	7
Hummus with sumac, confit garlic & Calabrian chilli	GF/VG	12
Burrata with roasted capsicum, marjoram & sourdough	V/GFO	28
Cacio e pepe arancini with pecorino cream	GF/V	18
Yellowfin tuna crudo with whipped tahini, wasabi peas & kombu salsa	DF	32
Grilled half shell scallop with kombu butter	GFO	13ea
Grilled king prawns with chilli miso butter	GF	39
Spicy steak tartare on toast with horseradish	DF	13ea

Mains

Fried cauliflower with hummus, parsley, mint & romesco	GF/VG	28
Sugarloaf cabbage pancake with roasted mushrooms & mustard leaf	GF/VG	28
Barramundi sudado (200gm) with ají amarillo & crispy plantain	GF/DF	45
Creste pasta with friarielli, chilli, pork & fennel sausage		34
Crumbed lamb cutlets with labneh, pea & mint salad	GF	54
Roasted spatchcock with ají verde, jalapeño, coriander & lime	GF/DFO	52

Steaks

Grass fed tenderloin (200gm) with green peppercorn sauce	GF	55
Angus flat iron steak (400gm) with kombu butter	GFO	85
Wagyu scotch fillet (600gm) with chimichurri	GF/DF	142

Sides

Simple leaf salad with shallot vinaigrette	GF/V/VGO	10
Heirloom tomatoes with Thai basil salsa, pickled eschalot & shiso	GF/VG	18
Broccolini with roasted sesame & chilli crunch	V/GFO/VGO	16
Chips with aioli	GF/V/VGO	12
Roasted potatoes with rosemary & confit garlic	GF/VG	15

GF - Gluten Free    GFO - Gluten Free Option Available    DF - Dairy Free    DFO - Dairy Free Option Available  
V - Vegetarian    VO - Vegetarian Option Available    VG - Vegan    VGO - Vegan Option Available

Please inform our friendly team if you have any allergies so they can guide you through the dietary options on our menu. Our menu contains allergens. While we make every reasonable effort to accommodate guests' dietary needs, we cannot guarantee that our food will be completely allergen-free.

Please note that groups of 10 or more will incur a 10% service fee. There is a 15% surcharge on all public holidays.

\$85 BANQUET MENU

(TO SHARE) Available lunch & dinner, minimum 2 people

- Organic sourdough with cultured butter v
- Burrata with roasted capsicum & marjoram v/GFO
- Yellowfin tuna crudo with whipped tahini, wasabi peas & kombu salsa DF
- Cacio e pepe arancini with pecorino cream GF/V
- Barramundi sudado with ají amarillo & crispy plantain GF/DF
- Slow roasted lamb shoulder with labneh, pea & mint salad GF/DFO
- Broccolini with roasted sesame & chilli crunch v/GFO/VGO
- Roasted potatoes with rosemary & confit garlic GF/VG

Add Dessert - Chef's Selection for +\$8pp



\$98 BANQUET MENU

(TO SHARE) Available lunch & dinner, minimum 2 people

- Organic sourdough with cultured butter v
- Burrata with roasted capsicum & marjoram v/GFO
- Yellowfin tuna crudo with whipped tahini, wasabi peas & kombu salsa DF
- Cacio e pepe arancini with pecorino cream GF/V
- Grilled king prawns with chilli miso butter GF
- Wagyu scotch fillet with chimichurri GF/DF
- Heirloom tomatoes with Thai basil salsa, pickled eschalot & shiso GF/VG
- Roast potatoes with rosemary & confit garlic GF/VG

Add Dessert - Chef's Selection for +\$8pp

SOMMELIER'S  
SELECTION

+\$55 per person (optional)

TO START

Domaine Fèvre Chablis Burgundy, FRA, 2023  
Chardonnay

WITH YOUR MAIN

Rockford 'Moppa Springs' Barossa Valley, SA, 2022  
Grenache, Shiraz, Mataro

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