

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	29
Roasted sugarloaf cabbage with roasted mushrooms & mustard leaf GF/VG	31
Barramundi sudado (200gm) with aji amarillo & crispy plantain GF/DF	45
Gigli pasta with spanner crab, fermented chilli butter & pangrattato DFO	45
Crumbed lamb cutlets with labneh, pea & mint salad GF	54
Roasted spatchcock with aji verde, jalapeño, coriander & lime GF/DFO	52

Steaks

Grass fed tenderloin (200gm) with green peppercorn sauce GF	60
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/GO	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/GO	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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