

DINING MENU

Starters

Organic sourdough with cultured butter V	4pp
Australian marinated olives GF/VG	7
Hummus with roasted Barletta onion & Calabrian chilli GF/VG	16
Burrata with roasted capsicum, marjoram & sourdough V/GFO	28
Cacio e pepe arancini with pecorino cream GF/V	18
Ōra King salmon ceviche with coconut, daikon & lime GF/DF (I)	32
Grilled half shell scallop with kombu butter GFO (A)	13ea
Grilled king prawns with chilli miso butter GF (A)	39
Spicy steak tartare on toast with horseradish DF	13ea

Mains

Fried cauliflower with hummus, parsley, mint & romesco GF/VG	31
Sugarloaf cabbage pancake with roasted mushrooms & mustard greens GF/VG	31
Barramundi sudado (200gm) with ají amarillo & crispy plantain GF/DF (A)	45
Gigli pasta with spanner crab, fermented chilli butter & pangrattato DFO (M)	45
Slow roasted lamb shoulder with apricot, dill, pistachio & jus GF/DF	57
Roasted spatchcock with ají 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/VGO	12
Roasted beetroot with blackcurrant, pickled eschalot, fennel pollen & goats curd GF/V/DFO	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

SEAFOOD ORIGINS (A) - Australia (I) - Imported (M) - Mixed

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

Ōra King salmon ceviche with coconut, daikon & lime GF/DF (I)

Cacio e pepe arancini with pecorino cream GF/V

Barramundi sudado with ají amarillo & crispy plantain GF/DF (A)

Slow roasted lamb shoulder with apricot, dill, pistachio & jus GF/DF

Simple leaf salad with shallot vinaigrette GF/VGO

Chips with aioli GF/VGO

Add Dessert to share for \$8 per person



\$98 BANQUET MENU

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

Organic sourdough with cultured butter v

Burrata with roasted capsicum & marjoram v/GFO

Ōra King salmon ceviche with coconut, daikon & lime GF/DF (I)

Cacio e pepe arancini with pecorino cream GF/V

Grilled king prawns with chilli miso butter GF (A)

Wagyu scotch fillet with chimichurri GF/DF

Broccolini with roasted sesame & chilli crunch v/GFO/VGO

Roast potatoes with rosemary & confit garlic GF/VG

Add Dessert to share for \$8 per person

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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