

DINING MENU

Starters

Organic sourdough with cultured butter	V	4pp
Australian marinated olives	GF/VG	7
Lima bean & saffron dip with pickled veggies & sourdough crackers	VG/GFO	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)	14ea
Grilled king prawns with chilli miso butter	GF (A)	42
Spicy steak tartare on toast with horseradish	DF	14ea

Mains

Fried cauliflower with lima bean, parsley, mint & romesco	GF/VG	31
Sugarloaf cabbage pancake with roasted mushrooms & mustard greens	GF/VG	32
Barramundi sudado (200gm) with ají amarillo & crispy plantain	GF/DF (A)	45
Gigli pasta with spanner crab, fermented chilli butter, chives & pangrattato	DFO (A)	45
Slow roasted lamb shoulder with apricot, dill, pistachio & jus	GF/DF	59
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
Miso & maple glazed carrots with caraway seeds & wild puffed rice	GF/VG	16
Broccolini with roasted sesame & chilli crunch	V/GFO/VGO	17
Chips with aioli	GF/V/VGO	12
Roasted potatoes with rosemary & confit garlic	GF/VG	16

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.

\$88PP 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/V/VGO
- Chips with aioli GF/V/VGO



\$105PP 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

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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