MENU

STARTERS

Daily Bread | Daily Baked Bread, Shichimi Butter (v) — 4pp

Oyster | Finger Lime, Champagne Mignonette (gf,a) — 8ea

Juju Lobster Roll | Lobster, Yuzu, Chives, Milk Bun (a) — 23ea

Beef Fat Hashbrown | Tuna Crudo, Tartare, Chives (gf,a) — 8ea

ENTRÉE

Parfait | Chicken Liver Parfait, Cherry Chutney, Croissant — 18

Pan Seared Scallop (2) | Sweetcorn, Sauce Vierge, Pickled Strawberry, Crispy Shallot (gfo,a) — 18

Glazed Sticky Carrot | Macadamia Cream, Hot Honey, Bee Pollen (v,gf) — 16

Steak Tartare | Horseradish, Shallot, Gochujang, Cured Egg Yolk, Crisp — 30

Heirloom Tomato | Stracciatella Ice Cream, Basil, Plum, Garlic (v,gf) — 24

Kingfish Crudo | Mandarin, Jalapeño, Pickled Ginger, Garum (gf,a) — 31

Prawn Cocktail | Yuzu, Marie Rose, Cucumber, Fresh Lemon (gf,a) — 22

MAINS

Glacier 51 Toothfish | Charred Leek, Smoked Coconut, Native Citrus, Ginger Jus (gfo,a) — 68

Crab Linguini | Spanner Crab, Fermented Chilli, Tomato, Lemon (df,a) — 44

Char-Grilled Prawn | Shellfish Butter, Charred Lemon, Pickled Guindilla (gf,a) — 38

Slow-Cooked Pork Belly | Charred Apple, Gochujang Glaze — 38

Lamb Rack | Black Garlic Toum, Roast Pepper Salsa, Mint Gel (gf) — 45

Confit Hispi Cabbage | Almond Cream, Pickled Grapes, Puffed Quinoa (v,vegan,gf) — 29

Duck Breast | Seasonal Berry, Parsnip, Cherry Glace, Foie Gras (gf) — 59

Chicken Ballotine | Apricot, Pistachio, Prosciutto, Sultana, (gf) — 44
Parsley Cream

gf-gluten free | gfo-gluten free option | df-dairy free | v-vegetarian vgo-vegetarian option | vegan-vegan | A-Australian | I-imported | M-mixed origin 5% SERVICE FEE PASSED ON BY PRODUCE SUPPLIERS CAUSED BY FUEL PRICES. PLEASE NOTE SUNDAYS INCLUDE A 10% SURCHARGE & PUBLIC HOLIDAYS INCLUDE A 15% SURCHARGE PLEASE INFORM STAFF OF ANY DIETARY REQUIREMENTS OR ALLERGIES. WE WILL DO OUR BEST TO ACCOMMODATE

STEAKS (All Steaks are gf)

Wagyu Cube Roll 300g — 101
Sir Harry Wagyu, MB 6-7

Wagyu Striploin 300g — 89
Sir Harry Wagyu, MB 6-7

Wagyu Rump Cap 250g — 59
Sir Harry Wagyu, MB 6-7, 430 Day Grain Fed

Eye Fillet 200g — 55
Yardstick Beef Tenderloin, MB 2+, Grain Fed

Wagyu Tomahawk per 100g — 24
Sir Harry Wagyu, MB 6-7, 430 Day Grain Fed

SAUCES

Red Wine Jus (gf)	6	Porcini Cream (gf)	6
Bone Marrow Jus (gf)	6	Peppercorn Sauce (gf)	6
		Juju Jus	7

SIDE PLATES

Green Leaves | Shallot, Champagne Vinaigrette (v,vegan,gf) — 14

Potato Aligot | Four Cheese (v,gf) — 19

Seasonal Greens | Fermented Cashew, Lemon Myrtle, Toasted Seeds (v,vegan,gf) — 17

Shoestring Fries | Truffle Pecorino, Truffle Mayonnaise (v,gf) — 16

PASTRY

Strawberry & Shiso | Strawberry Sorbet, Shiso Crémeux, Nitro Strawberry, Macadamia, Meringue (gf) — 18

Chocolate, Plum & Macadamia | Chocolate Cake, Chocolate Ganache, Plum Coulis, Macadamia Candy, Chocolate Tuile (v) — 16

Lemon Crème Brûlée | Lemon, Seasonal Fruit (v,vegan,gf) — 14

BANQUET

CHEF'S MENU — 99pp

Shared For The Whole Table, Minimum Two Guests

'Premium' Upgrade From Rump Cap to Wagyu Striploin 300g, per steak — +30

Daily Bread | Daily Baked Bread, Shichimi Butter (v)

Oyster | Finger Lime, Champagne Mignonette (gf,a)

Beef Fat Hashbrown | Tuna Crudo, Tartare, Chives (gf,a)

Steak Tartare | Horseradish, Shallot, Gochujang, Cured Egg Yolk, Crisp (gfo)

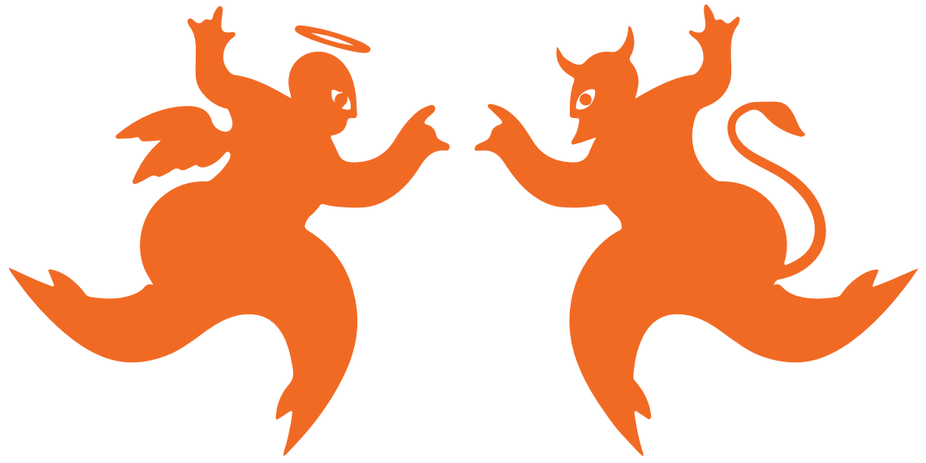
Slow-Cooked Pork Belly | Charred Apple, Gochujang Glaze

Wagyu Rump Cap 250g | Sir Harry Wagyu, MB 6-7, Red Wine Jus (gf)

Shoestring Fries | Truffle Pecorino, Truffle Mayonnaise (v,gf)

Green Leaves | Shallot, Champagne Vinaigrette (v,vegan,gf)

Chocolate, Plum & Macadamia | Chocolate Cake, Chocolate Ganache, Chocolate Sauce, Plum Coulis, Macadamia Candy, Chocolate Tuile (v)



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