

MENU



LIGHTER PLATES

Daily Bread Shichimi Butter, Volcanic Sea Salt	(gfo)	4pp
Oyster Freshly Shucked, Sake & Peach Mignonette	(gf,a)	7ea
Baked Scallop Sweetcorn & Popcorn	(gf,m)	9ea
Char-Grilled Prawns Bouillabaisse Foam, Kombu Butter	(gf,a)	11ea
Sashimi White Fish, Lemon Myrtle, Koji Cream, Burnt Citrus	(gf,a)	28
Steak Tartare Horseradish, Shallot, Gochujang, Cured Egg Yolk, Crisp	(gfo,df)	30
Honey-Glazed Carrot Fermented Macadamia, Bee Pollen	(v, gf)	18

MAINS

Glacier 51 Toothfish Soy, Kombu, Ginger & Lemongrass, Furikake	(gf,df,i)	65
Dry Aged Duck Breast Berry, Foie Gras, Parsnip, Cherry Jus	(gf)	59
Prawn And Crab Ravioli Leek Cream, Lemon Mrytle Oil	(i)	36
Almond-Fed Pork Belly Hot Honey, Black Sesame, Baby Apple	(gf,df)	38
Beef Cheek Carbonade Flamand, Pain d'Épice		42
Braised Cabbage White Miso Cream	(vegan,gf)	29

SIDES

Green Leaves Shallot Vinaigrette	(vegan, df)	14
Potato Mash Bone Marrow Jus, Chive	(vgo)	17
Seasonal Greens Fermented Macadamia & Cashews	(vegan, df)	17
Truffle Fries Truffle Pecorino, Truffle Mayonnaise	(gf)	16

DESSERTS

Textures of Raspberry & Tarragon Raspberry Sorbet, Tarragon Crèmeux, Meringue	(gf)	18
Chococo Coconut Ganache, Chocolate Genoise, Coconut Praline	(df)	16
Vegan Lemon Crème Brûlée		12

SIGNATURE WAGYU RANGE

(All Steaks are gf)

7+ Striploin 250g	89
Sir Harry, Elbow Valley, QLD. F4 Pure Breed Australian Bloodlines, Grain & Orange Pulp Fed	
9+ Rump Cap 250g	79
Jacks Creek, Northern NSW. F3 Tajima Japanese Sire Bloodlines. 400-Day Grain Fed	
2+ Eye Fillet 200g	49
Yardstick, Darling Downs, QLD. 100-Day Grain Fed Australian Beef	
7+ Cube Roll 300g	105
Icon XB Wagyu, Tasmania. F1 Australian & Tajima Cross Breed. 365-Day Grain Fed	
5+ Tomahawk per 100g	20
Icon XB Wagyu, Tasmania. F1 Australian & Tajima Cross Breed. 365-Day Grain Fed	

SIGNATURE SAUCES

(All Sauces gf)

Au Poirve

Red Wine Jus

Porcini Cream

Juju Jus

Smoked Bone Marrow Jus

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



BANQUET

CHEF’S MENU FOR TWO

‘Premium’ Upgrade From Beef Cheek to 250g Striploin

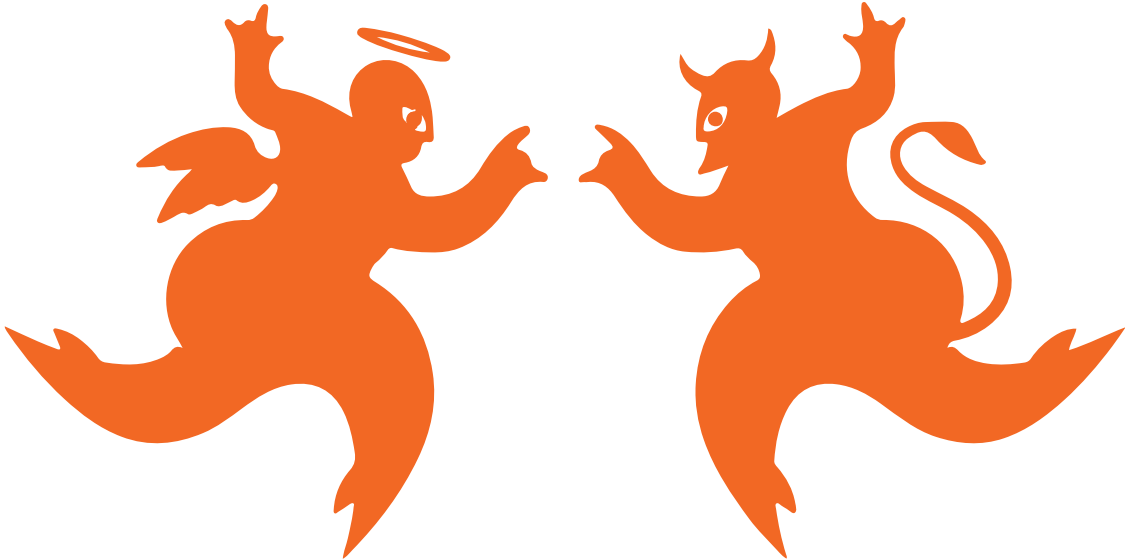
99pp

+40pp

- Daily Bread | Shichimi Butter, Volcanic Sea Salt
- Oyster | Freshly Shucked, Sake & Peach Mignonette (gf,a)
- Sashimi | White Fish Lemon Myrtle, Koji Cream, Burnt Citrus (gf,a)
- Steak Tartare | Horseradish, Shallot, Gochujang, Cured Egg Yolk, Crisp
- Prawn And Crab Ravioli | Leek Cream, Lemon Mrytle Oil (i)
- Beef Cheek | Carbonade Flamand, Pain d’Épice
- Potato Mash | Bone Marrow Jus, Chive
- Green Leaves | Shallot Vinaigrette
- Chococo | Coconut Ganache, Chocolate Genoise

ROOFTOP BAR MENU

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Daily Bread Shichimi Butter, Volcanic Sea Salt	4pp
Truffle Fries (gf)	16
Oyster Freshly Shucked, Sake & Peach Mignonette (gf,a)	7ea
Baked Scallop Sweetcorn & Popcorn (gf,m)	9ea
Char-Grilled King Prawns Bouillabaisse Foam, Kombu (gf,a)	11ea
Sashimi White Fish, Lemon Myrtle, Koji Cream, Burnt Citrus (gf,a)	28
Steak Tartare Horseradish, Shallot, Gochujang, Cured Egg Yolk, Crisp (gf,df)	30
Prawn Toast Shoyu Sesame Seed, Chives, Sriracha Mayo (i)	26
Truffle Potato Croquette Pecorino, Truffle Oil	16
Popcorn Chicken Gochujang Caramel (gf)	18
Beef Tacos Thai Basil & Coriander Chimichurri, Queso Fresco, Fried Potato (gf)	24
Fish Taco Cabbage Slaw, Sauce Gribiche (m)	24
Wagyu Sando Sweet Bread, Caramelised Onion, Honey + Sake Mayo (df)	34
Cheeseburger Cheddar, Potato Bun, House Made Burger Sauce	18



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