

## STARTERS

- Prosciutto, lonza, capocollo and salami with pickled vegetables, 25/37  
Regional rock oysters, served natural 24 half doz/42 doz  
Southern calamari, tomato and basil 27  
Grilled prawns, smoked capsicum and broad beans 26.50  
Tuna tartare with crostini 25  
Vodka cured salmon, mustard dressing and buttered rye bread 23  
Green pea soup and truffled goats cheese 17  
Mozzarella di bufala DOC, smoked tomatoes and olive 24  
Roast quail, watercress, blue cheese and balsamic 28

## MAINS

- Seared yellowfin tuna, braised fennel, chilli, lemon and orange 37  
Roast fillet of barramundi, eggplant, parsley, tomato and lemon salad 38  
Grilled whole fish, tomato, olive and basil 37  
Coast fish and chips 29  
Spanner crab, cherry tomatoes, chilli and basil spaghetti 26/34  
Pumpkin and ricotta cannelloni, burnt butter and sage 23/28  
Roast duck, farro, mustard fruit, balsamic 42  
Slow cooked Bultarra saltbush lamb shoulder, kipfler potatoes, capers, dill and salsa verde 38  
Grilled grain fed Wagyu sirloin, rocket, horseradish mascarpone and roasted shallots 46  
Peppered grass fed Angus T-bone, confit cherry tomatoes 42

## SIDES

- Potato, truffle mash 11  
Pont neuf chips 10  
Rocket, balsamic, 18 month Reggiano 12  
Toasted cauliflower, capers, barley and mint 12  
Tomato, Spanish onion, oregano salad 11  
Green beans, lemon, garlic and rosemary 9  
Leaf salad 9