

A la Carte

Starters

- 32**Charcuterie plate – duck rillettes, jamon serano, wagu beef bresaola, shaved foie gras, pickled young vegetables, cornichons and crostini
- 4ea**Freshly shucked Sydney rock oysters, cucumber caramelized red wine vinaigrette
- 23** Local Heirloom tomatoes, buffalo mozzarella, red onion, olive, baby basil, bread crisps
- 22**Textures of beetroot salad, Woodside curd, candied walnuts
- 25**Crisp fried zucchini flowers lled with queso manchego, ricotta, shaved savoy cabbage, lemon
- 24**Chilli salt and pepper squid, black ink, citrus aioli
- 27**Seared Atlantic scallops, baby carrot escabech, spiced carrot puree, crisp Jamon serrano
- 26**Rangers Valley Black Angus beef carpaccio, new season asparagus, poached duck egg, crisp sourdough
- 25**Twice cooked Freemantle octopus, chorizo, kipfler potatoes, chilli vinaigrette

Shared Mains

- 64**Lightly spiced seafood stew, market sh, prawns, scallops, calamari, mussels, clams and crisp sour dough
- 68**Cumin crusted slow cooked pastrol Murrylands lamb shoulder, spiced chickpeas, lane
- 63**Roast butterflied Holmbrae free range chicken, farro, heirloom baby carrot, rainbow chard, harissa

Mains

- 36**King prawns, strozzapreti, cherry tomatoes, baby zucchini, chili, extra virgin olive oil
- 38**Crisp skinned Cone Bay Barramundi, SA squid, chorizo, borlotti beans, butternut pumpkin, salsa verde

38QLD grilled swordfish, braised gem lettuce, peas, broad beans, tellagio, jamon serrano broth

34Thyme gnocchi, king brown mushroom, blackened corn, new season asparagus, cavalo nero, ricotta salt

39Crisp Berkshire pork belly, rolled loin, morcilla sausage, roast pear, cavalo nero, jus

48350g dry aged Black Angus rib eye, split bone marrow, horseradish, watercress and pickled eschallot

Sides

10Baby leaf salad, shaved radish, mustard seed vinaigrette

12Wild rocket, Corella pear, verjus vinaigrette

12Baked cauliflower and taleggio gratin

12Crispy brussel sprouts, walnut vinaigrette, ricotta salata, lemon

12Wagyu fat roasted Nicola potatoes, rosemary and garlic

9Shoestring fries, aioli

12Truffle potato puree

10% service charge applies for groups of 10+, and on Sundays/Public Holidays.

Desserts + Cheese

Desserts

14Sunken chocolate mousse cake, champagne ice cream with raspberry ripple

13Burnt honey panna cotta, slow cooked quince, pedro ximenez jelly, vanilla ice cream

15Passionfruit brulee, citrus salad, passionfruit sorbet

10Double dipping churros, chocolate fondue, dulce di leche

17Pear tarte tatin, vanilla bean ice cream, 50ml Golden semillion

4Sorbet selection (per scoop)

Cheese

34 Artisan cheese selection, Taleggio, Vacherin & aged Manchego
Served with Medjool dates, muscatels and toasted fig and walnut bread