

BAR FOOD

DRY ROASTED NUTS | 14
sea salt

WARM MARINATED | 14
SPANISH GORDAL OLIVES

SWEET POTATO FRIES | 12
sriracha mayo

SIGNATURE STANDS

CHEF'S SELECTION | 70

Daily chef's selection of 5 dishes

CHARCUTERIE & CHEESE | 75

*Chef's selection of shaved charcuterie
and ripe cheeses, water bread*

BUILD YOUR OWN | 85

Choose 5 of your own from the menu

DESSERT | 60

STRAWBERRY & WHITE CHOCOLATE
CHEESECAKE

DARK CHOCOLATE MOUSSE
'PX' glazed cherries

PINA COLADA PARFAIT
Cocoa & caramelised milk

FROZEN RASPBERRY JAM
BROKEN PAVLOVA

HOT LEMON RICOTTA DOUGHNUTS
Lemoncello syrup

HUMMUS | 15

*Spiced pumpkin & sunflower seeds, lemon oil carrot
crisps*

TARTARE | 22

Ocean Trout, cucumber, dill & miso horseradish

CEVICHE | 20

*Hiramasa kingfish, crisp radish, apple,
chive & lemon*

SHAVED JAMON | 20

Black pepper crostini, buffalo curd & zucchini

ORTIZ ANCHOVIES | 20

Green apple, shaved celery, romano leaves

TEMPURA | 16

Cauliflower, tamarind, white soy & chilli

ARANCINI | 14

Goats cheese, truffle pecorino & smokey romesco dip

CHORIZO SAUSAGE | 18

Piquillo pepper & spiced fennel skewers (2)

ROBATA GRILLED OCTOPUS | 18

XO dressing, green onions

FRITTERS | 18

*Murray Cod, smoked paprika, saffron aioli
& lemon*

ENHANCEMENTS

OYSTERS (6) | 38

*Freshly opened served with
verjus mignonette*

OSCIETRA CAVIAR SALAD 12g | 85

Crab & carrot escabeche, carrot crisps

TIGER PRAWNS | 48

*Robata grilled Skull Island XL,
coconut & green chilli dip*

BEEF TENDERLOIN | 48

*Robata grilled Cape Grim pasture fed,
french fries & shitake mayo*

We care about your dietary needs. Please notify staff of any food allergies.
Please note: there is a 7.5% discretionary gratuity charge on all lounge table service.