



Raw & Share

Oysters

NATURAL WITH LEMON
Freshly shucked Rock Oyster

5. each (GF)(DF)

Snapper

SASHIMI, CAPSICUM DASHI
YOGHURT SPHERE & LIME

Goldband Snapper, line caught, Queensland

25. (GF)

Crudo

RAW & CURED DELICACIES

SELECTION OF THREE

35.

SELECTION OF FIVE

47.

Beef

CARPACCIO
24 MONTH AGED PARMESAN EVOLUTION
LEMON & MUSTARD DRESSING

Black Market, Pure Black Angus
MB5+ 270 day grain fed, Rangers Valley, New South Wales

28. (GF)

Croquette

CRUMBED, PORK RAGOUT
YOGHURT & CORIANDER

Borrowdale Free Range Pork
Goondiwindi, Queensland

12.

Tongue

24 HOUR 75° TONGUE
CHAR-GRILLED AVOCADO
WHITE BALSAMIC GEL

2GR, Full Blood Wagyu MB9+
Central Western New South Wales

25. (GF)(DF)



Entrée

Beetroot

TEXTURES OF BEETROOT
GOATS CURD, CRISPY AMARANTH
SPICED BEETROOT VINEGAR

25. (V)

Burrata

TEXTURES OF TOMATO
FRESH & SNOW COWS BURRATA

La Stella Latticini, New South Wales

27. (V)(GF)

Octopus

GRILLED, CHICKPEAS
ZUCCHINI CARPACCIO & MINT

Fremantle, Western Australia

25. (GF)(DF)

Gnocchi

FLUFFY FISH PILLOW
CANNELLINI, MUSSEL, CUTTLEFISH

27. (GF)

Duck

RAVIOLI, CARROT, CONSOMMÉ GEL
SERVED AL DENTE

Maremma free range, chemical free Aylesbury Pekin cross duck
raised in Taralga, New South Wales

32.

Foie Gras

30 YEAR ANNIVERSARY BALSAMIC
SMOKED POTATO, SEASONAL VEGETABLES

Rougié free range pasteurised Mulard duck
corn fed, marinated in salt
imported from South West France

35. (GF)



Main Course

Risotto

ROCKET & BASIL PESTO
18 MONTH SAN DANIELE PROSCIUTTO, CRESCENZA
SERVED AL DENTE
VEGETARIAN & VEGAN OPTION AVAILABLE

Using the finest Vialone Nano imported from Italy

32. (GF)

Ravioli

SHEEP & COWS MILK RICOTTA
MARJORAM, RICH TOMATO, BASIL

32. (V)

Salmon

BLACK TURTLE BEAN, COCONUT & ALMOND MILK
BABY GEM LETTUCE, WILD PUFFED RICE
SERVED MEDIUM RARE

Ora King Salmon, Marlborough Sounds, New Zealand

49. (GF)(DF)(CN)

Quail

LEG & FOIE GRAS
PUMPKIN, MIXED SEEDS, DRIED FLOWERS

Hormone & Antibiotic Free, Brisbane Valley Protein
Coominya, Queensland

50. (CN)

Veal

COTOLETTA, SMOKED POTATO
SALSA VERDE & HERB SALAD

Hormone free, Torello rose' veal
Queensland

46.

Kangaroo

STRIP LOIN, CRISPY TAIL
POTATO, LEMON, KALE, HORSERADISH

Male wild game Kangaroo, sourced from Paroo premium farm
Paroo Darling Region, New South Wales

47.



From the Grill

Kingfish

GRILLED CORN, SOUR CREAM, QUINOA & LIME

Cleanseas Hiramasa Yellow Tail Kingfish
Eyre Peninsula, South Australia

50. (GF)

Champagne Lobster

FRESH PEA TEXTURES

Rainbow beach, Queensland

60. (GF)(DF)
WITH CAVIAR 80.

Lamb

SAVOY CABBAGE, BURNT LEEK

BLACK GARLIC, MUSHROOM

Award Winning Prime Quality Milly Hill Lamb, Pasture Raised
New England Tablelands, New South Wales

52. (GF)(DF)

Hanger Steak 170g

SMOKED EGGPLANT, CAMEL CHEESE

PURE BLACK ANGUS, MB3+

Rangers Valley, New South Wales

46. (GF)

Scotch Fillet 350g

SEEDED MUSTARD, SEBAGO CHIPS

PURE BLACK ANGUS, MB3+

Rangers Valley, New South Wales

49. (GF)(DF)

Tri Tip 150g

CAULIFLOWER, WASABI, GINGER & JUS GEL

FULL BLOOD WAGYU, MB9+, 600 DAY ROTATION FED

Australia's finest full blood Wagyu, bred & raised by the master
David Blackmore & his family at Alexandra, Victoria

50. (GF)

Mixed Salad

AVOCADO, VINE TOMATO, LEMON

10. (V)(GF)(DF)

Eggplant

GRILLED, BACCHUS EVOO
MARINATED GOATS CHEESE

10. (V)(GF)

Chips

THICK CUT SEBAGO, SEA SALT & ROSEMARY

12. (V)(GF)(DF)

Broccolini

YAMAKI SOY SAUCE
SESAME, GREEN TABASCO

12. (V)(DF)



Dessert

Herb Sorbet

CELERY, ABSOLUT VODKA
TONKA BEAN CONSOMMÉ
A LIGHT DESSERT CHOICE

14. (GF)(DF)

Mango

VALRHONA DULCEY CHOCOLATE
R2E2 MANGO SPHERE

18. (GF) (CN)

Apple

SEASONAL APPLE
MOUSSE, CARAMEL & YUZU

22. (GF)(CN)

Lemon

LEXUR LIMONCELLO, JAM
LEMON CANDY, MERINGUE

22. (V)(GF)

Coconut on the Beach

CHEESECAKE, LIME
BUTTERSCOTCH

25.

Chocolate

GIANDUJA PARFAIT, WHITE COFFEE
TEXTURES OF CHOCOLATE

22. (GF)(CN)

Zabaione

ALMOND CRUMBLE, BAUMKUCHEN
BITTER COFFEE & AMARETTI

20. (CN)

Chef's Private Cheese Selection From the Trolley