



Discovery

Crudo

RAW & CURED DELICACIES

SELECTION OF THREE

29.

SELECTION OF FIVE

44.

Crocodile

DILL

CABBAGE & MACADAMIA

(GF)(DF)(CN)

NORTHERN TERRITORY

ENTRÉE

22.

Beef

CARPACCIO

PARMESAN EVOLUTION, LEMON & MUSTARD DRESSING

(GF)

PURE BLACK ONYX BY RANGERS VALLEY

MB5+ 270 DAY GRAIN FED

RANGERS VALLEY, NEW SOUTH WALES

ENTRÉE

22.

Tongue

24 HOUR 75° TONGUE

CHAR-GRILLED AVOCADO, WHITE BALSAMIC GEL

FULL BLOOD WAGYU, MB9+, 600 DAY ROTATION FED

(GF)(DF)

AUSTRALIA'S FINEST FULL BLOOD WAGYU, BRED & RAISED BY THE MASTER

DAVID BLACKMORE & HIS FAMILY

ALEXANDRA, VICTORIA

ENTRÉE

24.

Foie Gras

30 YEAR ANNIVERSARY BALSAMIC

SMOKED POTATO, SEASONAL VEGETABLES

(GF)

ROUGIÉ FREE RANGE PASTEURISED MULARD DUCK

CORN FED, MARINATED IN SALT.

IMPORTED FROM SOUTH WEST FRANCE

ENTRÉE

35.



Beetroot

TEXTURES OF BEETROOT
GOATS CURD, CRISPY AMARANTH
(V)

ENTRÉE | MAIN
22. 34.

Tomato

FRESH & SNOW COWS BURRATA
SEASONAL TOMATO
(V)(GF)

LA STELLA LATTICINI, NEW SOUTH WALES

ENTRÉE
22.

Mushroom

BOTTONI
SMOKED BUFFALO MOZZARELLA
(V)

ENTRÉE | MAIN
24. 39.

Duck

SERVED AL DENTE
RAVIOLI, CARROT, CONSOMMÉ

MAREMMA FREE RANGE, CHEMICAL FREE AYLESBURY PEKIN CROSS DUCK
RAISED IN TARALGA, NEW SOUTH WALES

ENTRÉE | MAIN
32. 45.



Champagne Lobster

CHARDONNAY SAUCE

RAINBOW BEACH, QUEENSLAND

MAIN

56.

WITH CAVIAR

75.

Kingfish

GRILLED CORN, SOUR CREAM

QUINOA & LIME

(GF)

CLEANSEAS HIRAMASA YELLOW TAIL KINGFISH
EYRE PENINSULA, SOUTH AUSTRALIA

ENTRÉE | MAIN

30.

45.

Salmon

BLACK TURTLE BEAN, COCONUT MILK

BABY GEM LETTUCE, WILD PUFFED RICE

SERVED MEDIUM RARE

(GF)(DF)

ORA KING SALMON, MARLBOROUGH SOUNDS, NEW ZEALAND

MAIN

45.

Fish Pillow

FISH BASED GNOCCHI

CANNELLINI, MUSSEL, CUTTLEFISH

(GF)

ENTRÉE

25



Quail

WHOLE DEBONED
PUMPKIN, MIXED SEEDS, SAGE
(GF)(CN)

HORMONE & ANTIBIOTIC FREE, BRISBANE VALLEY PROTEIN
COOMINYA, QUEENSLAND

MAIN
42.

Lamb

BACKSTRAP
SAVOY CABBAGE, BLACK GARLIC
LEEK, PICKLED MUSHROOMS
(GF)

AWARD WINNING PRIME QUALITY MILLY HILL LAMB
RAISED ON PASTURES OF THE
NEW ENGLAND TABLELANDS, NEW SOUTH WALES

MAIN
44.

Kangaroo

STRIP LOIN
LEMON POTATO
KALE & FRESH HORSERADISH
(GF)(DF)

QUEENSLAND

MAIN
40.

Sides

MIXED SALAD, AVOCADO, TOMATO
(V)(GF)(DF)

BABY EGGPLANT, MARINATED GOAT CHEESE
(V)(GF)

CHIPS, THICK CUT SEBAGO, ROSEMARY SEA SALT
(V)(GF)(DF)

BROCCOLINI, SOY SAUCE, SESAME, GREEN TABASCO
(V)(DF)

ROAST PUMPKIN, PEPITA, SAGE
(GF)(DF)

10.



Beef

Hida Japanese Wagyu AA5

HERB SALAD, SOY SAUCE

PER ONE HUNDRED GRAM

130.

PLEASE CHECK FOR AVAILABILITY

Scotch Fillet

350GR PURE BLACK ONYX BY RANGERS VALLEY

MB3+

52.

350GR WAGYU CROSS, RANGERS VALLEY

MB5+

84.

Sirloin

550GR DRY AGED 4 WEEKS

PURE BLACK ONYX BY RANGERS VALLEY

MB3+

89.

Hanging Tender

170GR SMOKED EGGPLANT, CAMEL CHEESE

PURE BLACK ONYX BY RANGERS VALLEY

MB3+

(GF)

RANGERS VALLEY, NEW SOUTH WALES

38.

Sauces

RED WINE JUS

(GF)(DF)

GINGER JUS

(GF)(DF)

FRENCH SEEDED MUSTARD

(GF)(DF)

CHIMICHURRI

(GF)(DF)



Herb Sorbet

CELERY, BELVEDERE VODKA
TONKA BEAN CONSOMMÉ
A LIGHT DESSERT CHOICE
(GF)(DF)

12.

Pear

SEASONAL PEAR
HONEY & MASCARPONE
(GF)

16.

Lemon

LEXUR LIMONCELLO, JAM
LEMON CANDY, MERINGUE
(GF)

16.

Coconut On The Beach

CHEESECAKE, LIME
BUTTERSCOTCH

22.

Chocolate

GIANDUJA PARFAIT, WHITE COFFEE
TEXTURES OF CHOCOLATE
(GF)(CN)

18.

Chef's Private Cheese Selection From The Trolley