

APPETISERS

Sprouted sourdough, chickpea miso ricotta butter V, VGO, DFO **9**

Warm misto olives, garlic, fennel seed, citrus VG, NF **10**

Sydney rock oysters, minimum 4pc GF, DF, NF

Natural **5.5** | shallot sherry vinaigrette **6**
 worstershire, tabasco **6**

Crispy lamb belly, chilli caramel, lime salt **20**

Smoked bone marrow, baguette, chimichurri,
 roast garlic NF, DFO **25**

SMALL PLATES

Eggplant tempura, miso glaze, hazelnut, coriander,
 goma VG, NFO **18**

Carrot crackers, taramasalata, salmon roe,
 green onion DF, NF, VGO **21**

King fish sashimi, namjim, coconut cream, garlic crisp
 DF, NF, GFO **27**

Bonito, rye crumb, crème fraiche, horseradish,
 smoked soy NF, GFO, DFO **28**

Beef tartare MB+4, smoked egg yolk, rye crisp NF, GFO, DFO **31**

Chicken & ham terrine, chervil, caper, raisin,
 grilled bread DF, NF, GFO **23**

LARGE PLATES

Roasted cauliflower, romesco, pickled daikon,
 golden raisin, almond VG, GF, NFO **28**

Potato gnocchi, goat cheese, pinenut, tomberry,
 sage, pecorino V, NFO **33**

Snapper, cauliflower puree, beurre blanc, caperberry, spinach,
 citrus crème fraîche GF, NF **39**

Chicken, mushroom & spinach pie, Paris mash, velouté NF **32**

Pork neck, parsnip puree, sage, onion,
 tomberry, red wine jus GF, NF, DFO **35**

Aged duck breast, charred pickle bitter lettuce,
 spiced jus GF, DF, NF **44**

Roasted lamb saddle & belly, pickled green tomato,
 smoked yoghurt GF, NF, DFO **39**

FROM THE GRILL

250g Spanish mackerel, nori salt GF, DF **44**

350g Aged pork cutlet, sourced from the
 southwest slopes of NSW GF **38**

250g Beef flank Little Joe MB4+ MSA DF **45**

250g Wagyu striploin MB4+ GF, DF **65**

300g Beef Scotch fillet pinnacle MB2+ MSAGF, DF **75**

Includes smoked salt, charred lemon, house mustard
 & a choice of sauce
 peppercorn GF, NF, red wine GF, DF, NF, mushroom NF, béarnaise NF,
 beurre blanc NF Extra sauce **+5**

SIDES

Green leaf salad, fennel, vinaigrette VG, GF, NF **16**

Fries, smoked salt VG, GF **16**

Paris mash VG, GF, NF **16**

Wagyu fat roasted Brussel sprout, romesco DF, VGO **16**

DESSERTS

Coconut panna-cotta, blueberry compote,
 mango sorbet VG **23**

Bombe Alaska, passionfruit, lychee, coconut & rum
 GF, DF, NF **23**

Whiskey glazed apple tart, vanilla ice cream NF **23**

Paris Brest, brown sugar caramel cream, hazelnut, yoghurt ice
 cream, hot chocolate **23**

Selection of cheeses – grapes, lavosh, oat crackers
 GFO, NFO **34**



GF gluten free, DF dairy free, NF nut free, V vegetarian, VG vegan

Anything with an 'o'; afterwards means option available,
 for example, gfo = gluten free option

Credit card surcharge 1.8%, 10 or more people 10% gratuity,
 Sunday surcharge 10% and public holiday surcharge 15%.

SHARED MENUS

For groups of two or more guests, we have designed a selection of two shared feast menus.
These menu change seasonally and are made up of our favorite dishes.

SANS PROHIBITION

\$85PP

THREE COURSE SHARED MENU

Minimum two – for the whole table

Sprouted sourdough, chickpea miso ricotta butter V, VGO, DFO

Carrot crackers, taramasalata, salmon roe, green onion

King fish sashimi, namjim, coconut cream,
garlic crisp DF, NF GFO

Potato gnocchi, goat cheese, pinenut, tomberry,
sage, pecorino V, NFO

Roasted lamb saddle & belly, pickled green tomato,
smoked yoghurt GF, NF, DFO

Green leaf salad, fennel, vinaigrette VG, DF, GF

Paris mash VG, NF, GF

Paris Brest, brown sugar caramel cream, hazelnut,
yoghurt ice cream, hot chocolate

QUEEN TEXAS

\$99PP

THREE COURSE SHARED MENU

Minimum two – for the whole table

Sprouted sourdough, chickpea miso ricotta butter V, VGO, DFO

Bonito, rye crumb, crème fraiche, horseradish,
smoked soy NF, GFO, DFO

Beef tartare MB+4, smoked egg yolk, rye crisp NF, GFO, DFO

Snapper, cauliflower puree, beurre blanc, caperberry,
spinach, citrus, cream fraiche GF, NF

Aged duck breast, charred pickle bitter lettuce,
spiced jus GF, DF, NF

Green leaf salad, fennel, vinaigrette VG, GF, NF

Wagyu fat roasted Brussel sprout, romesco DF, VGO

Bombe Alaska, passionfruit, lychee, coconut & rum GF, DF, NF

Selection of cheeses – grapes, lavosh, oat crackers GFO, NFO

ESQ.