

## APPETISERS

Sprouted sourdough, chickpea miso ricotta butter *v, VGO, DFO* **12**

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

Sydney rock oysters, minimum 4pc *GF, DF, NF*  
Natural **7** | eshallot sherry vinaigrette **7.5** |  
worstershire, tabasco **7.5**

Stuffed zucchini flower, honeycomb, parmesan  
minimum 2pc *v, NF* **9**

Smoked bone marrow, baguette, chimichurri,  
roast garlic *NF, DFO* **26**

## SMALL PLATES

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

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

Asparagus, aged Parma,  
yolk mousse, caper beurre blanc *VO, NF* **24**

King fish sashimi, namjim, coconut cream,  
garlic crisp *DF, NF, GFO* **29**

Scallop, cucumber, peas,  
lime crème fraiche, kimchi butter *DFO, NF, GF* **28**

Vannella burrata, compressed stone fruit,  
heirloom tomato, pesto, sherry *v, NFO, GF* **27**

Beef tartare *MB+5*, smoked egg yolk, crisp bread *DF, NF, GFO* **32**

## LARGE PLATES

Sugar loaf, romesco, pickled choy sum,  
golden raisin, puffed grain, caper, goma *VG, NFO* **26**

Potato gnocchi, feta, basil pesto, pinenut,  
tomberry, pecorino *v, DFO* **30**

Pork neck, onion soubise, tomberry,  
sherry, apple jang, red wine jus *DFO, NF, GF* **35**

Great Dividing Range lamb backstrap, pistachio, saffron  
carrot puree, asparagus, whipped feta, lamb jus *DFO, NFO, GF* **44**

Snapper, creamy onion, zucchini frittata,  
pickled choy sum, caper beurre blanc *NF, GFO* **47**

Aged duck breast, stone fruit,  
pickled bitters, peas, spiced jus *DFO, NF, GF* **49**

## FROM THE GRILL

Catch of the day **MP**

350g Butter poached Cowra pork cutlet *GF* **38**

250g Ranger's valley Black angus flank *MB3+ DF, GF* **48**

250g Ranger's valley black market  
angus striploin *MB5+ DF, GF* **65**

300g O' Connor black angus Scotch fillet *MB5+ DF, GF* **85**

Served with 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, NF* **16**

Ratatouille, confit garlic, pecorino *VGO, NF, GF* **16**

Heirloom tomato, pesto, puffed grain *VG, GF* **16**

## DESSERTS

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

White chocolate mousse, rhubarb,  
plum, pistachio ice cream, meringue *NFO, GF* **23**

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

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

Selection of cheeses – grapes, lavosh, honeycomb *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% including GST for all card types  
(EFTPOS, debit, and Amex), 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*  
Asparagus, aged Parma, yolk mousse, caper beurre blanc *vo, nf*  
King fish sashimi, namjim, coconut cream,  
garlic crisp *df, nf, gfo*

Potato gnocchi, feta, basil pesto, pinenut,  
tomberry, pecorino *v, dfo*

Pork neck, onion soubise, tomberry,  
sherry, apple jang, red wine jus *dfo, nf, gf*

Green leaf salad, fennel, vinaigrette *vg, gf, nf*  
Fries, smoked salt *vg, gf, nf*

White chocolate mousse, rhubarb,  
plum, pistachio ice cream, meringue *nfo, gf*

## QUEEN TEXAS

**\$105PP**

### THREE COURSE SHARED MENU

Minimum two – for the whole table

Sprouted sourdough, chickpea miso ricotta butter *v, vgo, dfo*  
Vannella burrata, compressed stone fruit,  
heirloom tomato, pesto, sherry *v, nfo, gf*  
Beef tartare *mb+5*, smoked egg yolk, crisp bread *df, nf, gfo*

Snapper, creamy onion, zucchini frittata,  
pickled choy sum, caper beurre blanc *nf, gfo*

Great Dividing Range lamb backstrap, pistachio, saffron  
carrot puree, asparagus, whipped feta, lamb jus *dfo, nfo, gf*

Green leaf salad, fennel, vinaigrette *vg, gf, nf*  
Fries, smoked salt *vg, gf, nf*

Coconut panna-cotta,  
blueberry compote, mango sorbet *vg*  
Bombe Alaska, passionfruit, lychee, coconut, rum *gf, df, nfo*

# ESQ.