

TWO COURSE MENU

75PP

starters to share

italian flat bread, wood fire grilled eggplant dip *

marinated olives

wood roasted watermelon, labne, pistachio, mint, vincotto

wood fire grilled octopus, romesco, charred tomato salsa

merguez lamb sausage, north African spiced pepper chutney

main course

wood fire grilled leeks, asparagus, hazelnut cream v

ricotta dumplings, crab, tomato, calabrian chilli *

market fish

spatchcock, cumin and honey glaze, wood roasted corn salsa

250g black angus rump, chimichurri, cress

market leaves, radish, wood roasted walnut vinaigrette

hand cut chips

dessert course

kaffir lime, coconut and white chocolate truffles

This menu is not available for dinner service on Fridays and Saturdays.

* Contains gluten. Gluten free (GF) dishes have been created using GF ingredients but we can't guarantee they have been made in a 100% GF environment. Some food items prepared may contain nuts or trace amount of nuts, alert your waiter with any concerns.

Menus are subject to change without notice due to product availability. Split bills welcome with up to 2 payments. Credit card surcharge including Amex of 1% Diners 2.55%. A surcharge of 10% applies on Sundays, public holidays and for groups of 10 or more guests.



THREE COURSE MENU

85PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

marinated olives

wood roasted watermelon, labne, pistachio, mint, vincotto

wood fire grilled octopus, romesco, charred tomato salsa

merguez lamb sausage, north African spiced pepper chutney

main course

wood fire grilled leeks, asparagus, hazelnut cream v

ricotta dumplings, crab, tomato, calabrian chilli *

market fish

spatchcock, cumin and honey glaze, wood roasted corn salsa

250g sirloin, black garlic butter, herbs, cress

market leaves, radish, wood roasted walnut vinaigrette

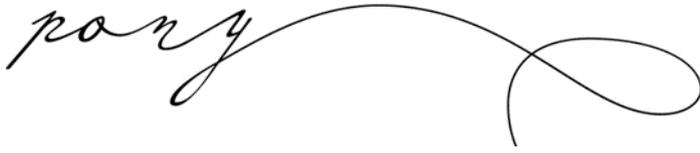
hand cut chips

dessert course

flourless chocolate cake, roasted hazelnuts, burnt orange ice cream, salted caramel sauce

wood roasted macadamia and salted caramel tart, crème fraiche *

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PREMIUM DINING MENU

95PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

marinated olives

sydney rock oysters, eschallot vinegar

wood roasted watermelon, labne, pistachio, mint, vincotto

wood fire grilled octopus, romesco, charred tomato salsa

quail drumsticks, jamaican jerk sauce

main course

wood fire grilled leeks, asparagus, hazelnut cream v

ricotta dumplings, crab, tomato, calabrian chilli *

market fish

spatchcock, cumin and honey glaze, wood roasted corn salsa

400g miso roasted bangalow pork belly, charred sugar loaf cabbage, korean bbq glaze

250g sirloin, black garlic butter, herbs, cress

market leaves, radish, wood roasted walnut vinaigrette

carrots, harissa sauce, binnorie feta

hand cut chips

dessert course

flourless chocolate cake, roasted hazelnuts, burnt orange ice cream, salted caramel sauce

wood roasted macadamia and salted caramel tart, crème fraîche *

selection of cheese, quince paste and lavosh *

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LOBSTER AND TOMAHAWK DINING MENU

150PP

starters to share

italian flat bread, woodfire grilled eggplant dip *
wood roasted watermelon, labne, pistachio, mint, vincotto

lobster two ways course - to share

wood fire grilled lobster, house condiments
crispy lobster roll, finger lime, shellfish oil *

tomahawk course - to share

wood fire grilled tomahawk, ranger's valley black onyx, bms 3+, condiments

market leaves, radish, wood roasted walnut vinaigrette
hand cut chips

dessert course

wood fire grilled pineapple, rum caramel, coconut sorbet (v)
flourless chocolate cake, roasted hazelnuts, burnt orange ice cream, salted caramel sauce
wood roasted macadamia and salted caramel tart, crème fraîche *

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