

italian flatbread, wood fire grilled eggplant dip *	16
marinated olives	10
sydney rock oysters, eschallot dressing or grilled chilli, lime and ginger dressing	6ea 7ea
buffalo mozzarella, charred peaches, vincotto	25
twice baked comté souffle, wood fire leek cream, parmesan *	25
wood fire grilled octopus, romesco, charred tomato salsa	29
merguez lamb sausage, north african spiced pepper relish	20
kangaroo skewers, pepper sauce, berries	29
wood fire grilled leeks, asparagus, hazelnut cream (v)	18 32
rolled pasta, asparagus, sweetcorn, tomato, toasted breadcrumbs, parmesan cheese *	38
ricotta dumplings, crab, tomato, calabrian chilli *	40
market fish	MP
spatchcock, cumin and honey glaze, wood roasted corn salsa	44
lamb rump, spiced carrot jam, dutch carrots, almond flakes, pickled currants, roasted lamb jus	46
250g black angus rump, chimichurri, cress	48
250g sirloin, black garlic butter, cress	49
500g o'connor rib eye, roasted bone marrow, parsley crumb, roasted beef jus *	85
1kg - 2kg tomahawk, ranger's valley black onyx, bms 3+, condiments	MP
market leaves, radish, wood roasted leek vinaigrette	12
carrots, harissa sauce, binnorie feta	12
fries	12
wood fire grilled pineapple, rum, salted caramel, coconut sorbet	18
flourless chocolate cake, raspberry ice cream, pistachio	18
wood roasted macadamia and salted caramel tart, crème fraîche *	18
selection of cheeses quince paste, biscuits *	15 25 35
le marquis brie, france cashel blue, ireland lincolnshire cheddar, uk	
affogato, espresso, vanilla bean ice cream, liqueur	20
baileys frangelico brookie's mac fair cacao	
house made ice cream	4ea
raspberry vanilla coconut sorbet	