

italian flatbread, wood fire grilled eggplant dip *	16
marinated olives	10
sydney rock oysters, eschallot dressing or grilled chilli, lime and ginger dressing	5ea 6.5ea
wood roasted peach, herbed labne, pomegranate, vincotto	24
wood fire grilled octopus, romesco, charred tomato salsa	26
merguez lamb sausage, north african spiced pepper relish	16
kangaroo skewers, pepper sauce, berries	28
quail drumsticks, jamaican jerk sauce	29
wood fire grilled leeks, asparagus, hazelnut cream (v)	17 28
roasted beetroot and ricotta ravioli, macadamia, sage, burnt butter *	34
ricotta dumplings, crab, tomato, calabrian chilli *	38
market fish	MP
spatchcock, korean mojo, charred orange sesame, shaved cabbage	40
400g roasted bangalow pork belly, adobo sauce	48
wagyu rump 250g, chimichurri	42
250g sirloin, black garlic butter, herbs, cress	48
500g o'connors rib eye, roasted bone marrow, parsley crumb, roasted beef jus *	82
1.5kg - 2kg tomahawk, ranger's valley black onyx, bms 3+, condiments	MP
live lobster, house made butter (limited availability)	MP
mixed leaves, salted ricotta, toasted grains	12
carrots, harissa sauce, feta	14
hand cut chips	14
wood fire grilled pineapple, rum caramel, coconut sorbet (v)	16
flourless chocolate cake, roasted hazelnuts, burnt orange ice cream, salted caramel sauce	18
wood roasted macadamia and salted caramel tart, crème fraîche	18
selection of cheeses quince paste, biscuits *	13.5 23 32
goat's cheese, yarra valley crozier blue, Ireland maffra cheddar, Vic	
burnt orange chocolate truffles	4 ea

(v) Vegan. * Contains gluten. Credit card surcharge including Amex of 1% Diners 2.55%. A surcharge of 10% applies on Sunday, public holidays and for groups of 10 or more guests.