

## THREE COURSE MENU

**\$95 PP**

### **starters to share**

italian flat bread, woodfire grilled eggplant dip \*

marinated olives

burrata, charred figs, vincotto

sesame seared yellowfin tuna, wakame, salmon roe pickled cucumber, soy and citrus

duck and maple sausage, beetroot jam, orange dressing

### **main course**

wood roasted cauliflower, snake beans, toasted hazelnut tahini dressing, fresh herbs (v)

bucatini, crab, tomato, calabrian chilli \*

market fish

spatchcock, blackened tomato salsa, harissa sauce

270g jack's creek sirloin, bms 3+, black garlic butter

market leaves, vine tomatoes, wood roasted leek vinaigrette, salted ricotta, grains

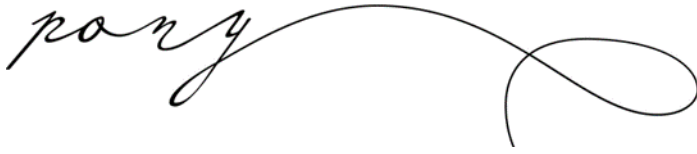
hand cut chips, charred rosemary aioli

### **dessert course**

silken chocolate cake, black sesame, whipped cream, hazelnuts

wood roasted macadamia and salted caramel tart, crème fraiche ice cream \*

\* 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 15% applies on Sundays and public holidays, a 10% service charge applies to groups of 8 or more guests.



## PREMIUM THREE COURSE MENU

**\$110 PP**

### **starters to share**

italian flat bread, woodfire grilled eggplant dip \*

marinated olives

sydney rock oysters, eschallot vinegar

burrata, charred figs, vincotto

sesame seared yellowfin tuna, wakame, salmon roe pickled cucumber, soy and citrus

duck and maple sausage, beetroot jam, orange dressing

### **main course**

wood roasted cauliflower, snake beans, toasted hazelnut tahini dressing, fresh herbs (v)

bucatini, crab, tomato, calabrian chilli \*

market fish

spatchcock, blackened tomato salsa, harissa sauce

lamb rump, pearl cous cous, preserved lemon, green chilli, pistachio pesto, labne\*

270g jack's creek sirloin, bms 3+, black garlic butter

market leaves, vine tomatoes, wood roasted leek vinaigrette, salted ricotta, grains

wood roasted pumpkin, charred corn, jalapenos, manchego

hand cut chips, charred rosemary aioli

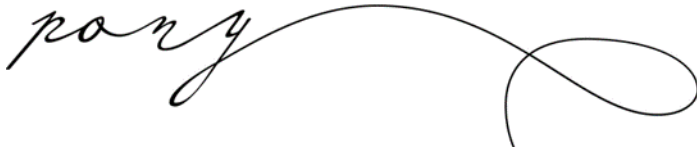
### **dessert course**

silken chocolate cake, black sesame, whipped cream, hazelnuts

wood roasted macadamia and salted caramel tart, crème fraiche ice cream \*

selection of cheese, quince paste and lavosh \*

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## TOMAHAWK AND LOBSTERS MENU

**\$190 PP**

### **starters to share**

italian flat bread, woodfire grilled eggplant dip \*

burrata, charred figs, vincotto

sesame seared yellowfin tuna, wakame, salmon roe pickled cucumber, soy and citrus

duck and maple sausage, beetroot jam, orange dressing

### **main course to share**

wood fire grilled lobster, house condiments

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

market leaves, vine tomatoes, wood roasted leek vinaigrette, salted ricotta, grains

hand cut chips, charred rosemary aioli

### **dessert course**

wood fire grilled pineapple, rum caramel, coconut sorbet (v)

silken chocolate cake, black sesame, whipped cream, hazelnuts

wood roasted macadamia and salted caramel tart, crème fraîche ice cream \*

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