

## TO START

whipped goats curd, beetroot crisp (ea)	6
sydney rock oysters (ea)	
eschallot dressing	6
grilled chilli, lime ginger dressing	7
kilpatrick	8
seared scallop, szechuan sauce (ea)	9
brisket croquette, tarragon aoli, manchego (ea) *	8

## SMALL PLATES

marinated olives (v)	10
italian flat bread, wood fire grilled eggplant dip * (v)	16
burrata, wood fire grilled figs, vincotto, basil oil	25
sesame seared yellowfin tuna, wakame, salmon roe, cucumber, soy & citrus	30
chargrilled octopus, whipped cod roe, green peppercorn, artichoke chips	32
local pippies, szechuan sauce, karkalla	34
wood fire grilled quail drumsticks, pickled green chilli, jamaican jerk sauce	32
duck and maple sausage, beetroot jam, blood orange glaze	20
kangaroo skewers (3), pepper sauce, berries *	29

## BIG PLATES

roasted cauliflower, snake beans, hazelnut tahini dressing, curry leaf (v)	30
sautéed potato gnocchi, seasonal mixed mushrooms, parmesan *	34
linguine, crab, tomato, calabrian chilli, grana padano *	44
market fish	MP
spatchcock, blackened tomato salsa, harissa sauce	42
lamb rack , pearl cous cous, preserved lemon, green chilli, pistachio pesto, labne *	44

## STEAKS

220g black onyx flank steak, bms 3+, sugar loaf cabbage, wholegrain mustard dressing	48
200g slow cooked stone axe wagyu brisket, bms 9, cippolini onions, jus, salsa verde *	56
270g jack's creek sirloin, bms 3+, black garlic butter	52
200g o'connor eye fillet, bms 5+, red wine jus	69
250g stone axe wagyu rostbiff, bms 9, szechuan sauce	72
450g o'connor rib eye, bms 3+, bone marrow, beef jus *	89
1kg - 2kg tomahawk, rangers valley, bms 4+	MP

## SIDES

market leaves, salted ricotta, wood roasted leek vinaigrette, grains	12
heirloom tomato salad, basil, pecorino, wood fired spanish onion dressing	14
roasted pumpkin, charred corn, jalapenos, manchego	14
hand cut fat chips, charred rosemary aioli	14
wood fire grilled broccolini, crispy garlic, toasted hazelnut dressing (v)	16

## THREE COURSE MENU

MINIMUM 4 GUESTS AND FOR THE WHOLE TABLE

\$95 PP

### STARTERS TO SHARE

italian flat bread, woodfire grilled eggplant dip \*  
marinated olives  
sydney rock oysters, eschallot vinegar + 6pp  
burrata, wood fire grilled 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)  
linguine, crab, tomato, calabrian chilli, grana padano \*  
market fish  
spatchcock, blackened tomato salsa, harissa sauce  
270g jack's creek sirloin, bms 3+, black garlic butter  
450g o'connor rib eye, bms 3+, bone marrow, beef jus \* + 37  
  
market leaves, 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, caramel crème fraiche ice cream \*  
selection of cheese, quince paste and lavosh \* +6

(v) Vegan. \* Contains gluten.