

THREE COURSE MENU

\$95 PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

marinated olives

burrata, wood roasted tomato mapo sauce (n)

yellowfin tuna tartare, home made potato crisps

duck and maple sausage, beetroot jam, orange dressing

add sydney rock oysters, eschallot vinegar+ \$6pp

main course

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

linguine, crab, tomato, calabrian chilli, grana padano *

market fish

dry aged duck breast, roasted date and tamarind sauce, charred pencil leeks

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

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

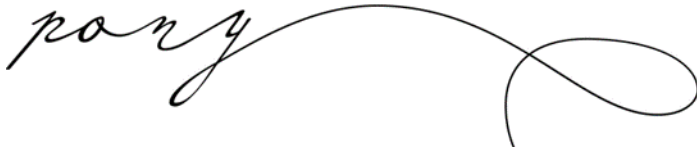
hand cut chips, charred rosemary aioli

dessert course

silken chocolate cake, black sesame, whipped cream, hazelnuts

wood roasted macadamia and salted caramel tart, caramel 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 10% applies on Sundays and 15% on 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, wood roasted tomato mapo sauce (n)

yellowfin tuna tartare, home made potato crisps

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

dry aged duck breast, roasted date and tamarind sauce, charred pencil leeks

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

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

450g o'connor rib eye, bms 3+, bone marrow, beef jus * + \$37

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

wood roasted pumpkin, charred corn, jalapenos, manchego

hand cut chips, charred rosemary aioli

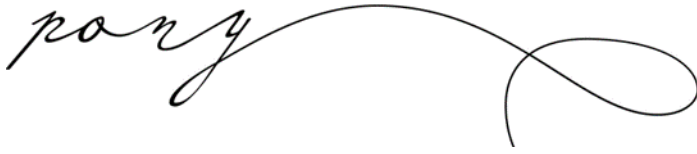
dessert course

silken chocolate cake, black sesame, whipped cream, hazelnuts

wood roasted macadamia and salted caramel tart, caramel 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, wood roasted tomato mapo sauce (n)

yellowfin tuna tartare, home made potato crisps

duck and maple sausage, beetroot jam, orange dressing

add sydney rock oysters, eschallot vinegar+ \$6pp

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, caramel crème fraîche ice cream *

selection of cheese, quince paste and lavosh * +\$6

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