

THREE COURSE MENU

\$100 PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

marinated olives

burrata, wood roasted tomato mapo sauce (n)

yellowfin tuna tartare, homemade potato crisps

duck and maple sausage, braised red cabbage, orange dressing

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

main course

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

ricotta dumplings, crab, tomato, calabrian chilli, grana padano *

market fish

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

250g Ranger's Valley rump, bms 5+, chimichurri

270g 1824 wagyu cross sirloin, bms 3+, black garlic butter +\$15

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

hand cut chips, charred rosemary aioli

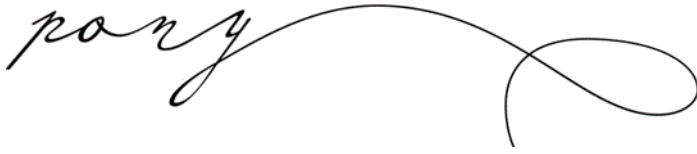
dessert course

silken chocolate cake, black sesame, whipped cream, hazelnuts (n)

wood roasted macadamia and salted caramel tart, caramel crème fraiche ice cream *(n)

* 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

\$115 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, braised red cabbage, orange dressing

main course

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

ricotta dumplings, 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*

250g Ranger's Valley rump, bms 5+, chimichurri

270g 1824 wagyu cross sirloin, bms 3+, black garlic butter +\$15

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

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

wood fire grilled pumpkin, whipped ricotta, pumpkin seeds, salsa verde

hand cut chips, charred rosemary aioli

dessert course

silken chocolate cake, black sesame, whipped cream, hazelnuts (n)

wood roasted macadamia and salted caramel tart, caramel crème fraiche ice cream *(n)

selection of cheese, quince paste and lavosh *

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TOMAHAWK AND LOBSTERS MENU \$135 PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

marinated olives

burrata, wood roasted tomato mapo sauce (n)

yellowfin tuna tartare, homemade potato crisps

duck and maple sausage, braised red cabbage, orange dressing

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

main course to share

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

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

wood fire grilled pumpkin, whipped ricotta, pumpkin seeds, salsa verde

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 (n)

wood roasted macadamia and salted caramel tart, caramel crème fraîche ice cream *(n)

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

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