

THREE COURSE MENU

\$89 PP

starters to share

italian flat bread, woodfire grilled eggplant dip *
marinated olives
wood roasted watermelon, labne, pistachio, mint, vincotto
wood fire grilled octopus, romesco, charred tomato salsa
merguez lamb sausage, north african spiced pepper chutney

main course

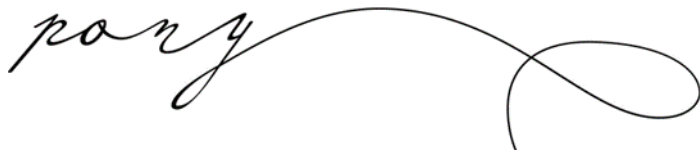
wood fire grilled leeks, asparagus, hazelnut cream v
ricotta dumplings, crab, tomato, calabrian chilli *
market fish
spatchcock, cumin and honey glaze, wood roasted corn salsa
250g sirloin, black garlic butter, herbs, cress

market leaves, radish, wood roasted leek vinaigrette
shoe string fries

dessert course

flourless chocolate cake, raspberry ice cream, pistachio
wood roasted macadamia and salted caramel tart, crème fraiche *

* 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, public holidays and for groups of 8 or more guests.



PREMIUM THREE COURSE MENU

\$99 PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

marinated olives

sydney rock oysters, eschallot vinegar

wood roasted watermelon, labne, pistachio, mint, vincotto

wood fire grilled octopus, romesco, charred tomato salsa

merguez lamb sausage, north african spiced pepper chutney

main course

wood fire grilled leeks, asparagus, hazelnut cream v

ricotta dumplings, crab, tomato, calabrian chilli *

market fish

spatchcock, cumin and honey glaze, wood roasted corn salsa

lamb rump, spiced carrot jam, dutch carrots, almond flakes, pickled currants, roasted lamb jus

250g sirloin, black garlic butter, herbs, cress

market leaves, radish, wood roasted leek vinaigrette

carrots, harissa sauce, binnorie feta

shoe string fries

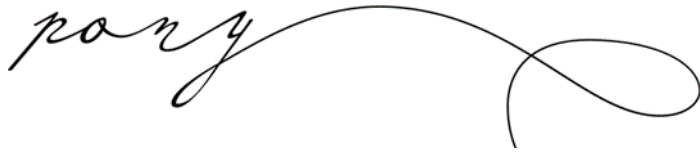
dessert course

flourless chocolate cake, raspberry ice cream, pistachio

wood roasted macadamia and salted caramel tart, crème fraîche *

selection of cheese, quince paste and lavosh *

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TOMAHAWK AND LOBSTERS MENU

\$150 PP

starters to share

italian flat bread, woodfire grilled eggplant dip *

wood roasted watermelon, labne, pistachio, mint, vincotto

wood fire grilled octopus, romesco, charred tomato salsa

merguez lamb sausage, north African spiced pepper chutney

main course to share

wood fire grilled lobster, house condiments

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

market leaves, radish, wood roasted leek vinaigrette

shoe string fries

dessert course

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

flourless chocolate cake, raspberry ice cream, pistachio

wood roasted macadamia and salted caramel tart, crème fraîche *

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