

A La Carte



Olives	7
Warm Green Olives • Rosemary • Orange	
Bread & Smoked Butter	5/6
French Imported Baguette • House Baked Soft Pretzel	
Pâté	16
Chicken Liver • Cherry Gel • Tostada	
Appellation Oysters - Mango Mignonette	5.5ea
Scallops Carpaccio	25
Hokkaido Scallops • Passion Fruit Dressing • Cucumber • Whipped Avocado • Jalapeno	
Burrata Cheese	26
Vannella Burrata • Homemade Chilli Oil • Roasted Capsicum • Shallots	
Potato Hash Brown	16
Raw Bluefin Tuna • Homemade Tuna Mayo	
Porchetta - Homemade	15
3hr Slow Cooked Pork Belly • Pickled Chilli • Olive Oil	
Tartare	27
Beef Tenderloin • Confit Beetroot • Whipped Goats Curd • Onion Crisp	
Anchovy Donut	25
Ricotta & Anchovy Donut • Whipped Ricotta • Salmon Caviar	
Croquette	6ea
Guanciale • Pecorino Romano Cheese • Cured Egg Yolk • Egg Yolk Gel	
Skewer	9ea
Hibachi Portobello Mushroom • Creamed Caramelised Onion • Charred Cabbage • Parmesan Crumb	
Calamari Toast	11ea
Fried Calamari Toast • Sesame • Yuzu Mayo	
Pasta	45
Pork Ragu • Guanciale • Pancetta • Pork Sausage	
Homemade Gnocchi	38
Semi Dried Cherry tomato • Eggplant • Basil • Stracciatella Cheese • Herb Crumb	
Market Fish	39
Local Pipis • Prawn • Cavolo Nero • Fregola • Seafood Bisque	
Duck Breast	48
Cauliflower Puree • Roasted Cauliflower • Fig • Macadamia • Duck Jus Sauce	
Pork Cutlet	42
Pan Seared Pork • Sugar Loaf Cabbage • Potato Mash • Sour Cream & Dill • Roquette Leaf	
Quail Deep Fried	51
Deboned Quail • Mortadella & Gruyère Cheese • Sweet Pea • Asparagus • Pickled Onion • Jus Sauce	
3+ Rib Eye Steak 800g	160
Mixed Seasonal Vegetables	
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Pumpkin	14
Maple Roasted Pumpkin • Whipped Ricotta • Burnt Butter • Fried Sage • Toasted Pumpkin Seed	
Salad	12
Mix Leaf Lettuce • Radish • Dijon & Apple Cider Vinaigrette	
Potatoes	14
Triple Cooked Fried Potatoes • Homemade Gravy	