



## APPETISERS

SYDNEY ROCK OYSTERS <i>shallot vinaigrette</i> ..... 6.5 ea <i>yuzu &amp; finger lime</i> ..... 7 ea	HERVEY BAY SCALLOPS - CHAR GRILLED ... 13 ea <i>lobster sabayon, espelette pepper</i>	ARANCINI ..... 7 ea <i>sun-dried tomatoes, fior di latte</i>
POACHED LOBSTER & TARRAGON ROLL ..... 12 ea	TIGER PRAWNS - CHAR GRILLED ..... 15 ea <i>garlic butter &amp; lemon</i>	HOUSE FOCACCIA ..... 12 <i>whipped butter</i>

## ANTIPASTI

BURRATA ..... 23 <i>radicchio, datterini tomatoes, walnuts</i>	23
KINGFISH CRUDO ..... 26 <i>black bean dressing, spring onion, coriander</i>	26
FRITTO DI CALAMARI ..... 28 <i>gribiche salsa</i>	28
SLOW COOKED LAMB RIBS ..... 28 <i>pesto genovese, wild rice</i>	28

## HOMEMADE PASTA

TAGLIATELLE ROASTED PEPPER PESTO ..... 23 <i>pine nuts, basil, burrata</i>	23
GNOCCHI SMOKED LAMB SHOULDER RAGÙ ..... 42 <i>truffle pecorino, garlic pangrattato</i>	42
LINGUINE AL NERO CRAB & SCALLOP ..... 55 <i>garlic, chilli, crayfish salsa</i>	55
SPAGHETTI FREMANTLE LOBSTER & PRAWN ..... 65 <i>datterini tomatoes, pinot gris, garlic, chilli</i>	65

## SALUMI

PROSCIUTTO SAN DANIELE ..... 18	18
WAGYU BRESAOLA ..... 22	22
DRY-AGED ARTISANAL CAPOCOLLO ..... 16	16
CLOTH-AGED HOT SALAMI ..... 19	19

*Served with cornichons, guindilla peppers*

## SECONDI

ROASTED PUMPKIN ..... 27 <i>salsa agrodolce, toasted hazelnuts</i>	27
CHARCOAL ROASTED 'LILYDALE' CHICKEN ..... 40 <i>shiitake purée, cavolo nero, tarragon jus</i>	40
FILLET OF OCEAN DORY ..... 55 <i>sand crab, avruga caviar, lemon butter</i>	55

## DRY AGED BISTECCA FROM THE JOSPER GRILL

### BUTCHER CUTS

*Premium cuts of meat, selected by our head chef from various producers every week*

CHEF'S MARKET SELECTION ..... MP	MP
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### MAYURA STATION WAGYU

*Mayura Station Wagyu beef is well balanced between smooth marbling and distinguished flavours*

EYE FILLET 300GR MS9 ..... 95	95
TOMAHAWK 1.4KG MS9 ..... 280	280

### PORTORO

*Portoro beef is renowned for its rich marbling and naturally refined flavour, delivering a consistently premium beef*

PORTERHOUSE 350GR MS6 ..... 78	78
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### O'CONNORS

*O'Connors have produced Australia's best British Bred Black Angus and Hereford which are 150+ days grain fed*

FLANK 300GR ..... 45	45
SCOTCH FILLET 350GR ..... 80	80

*Served with bone marrow, a selection of mustards and horseradish  
Sauce Selection: Mushroom | Peppercorn | Red Wine Jus*

## CONTORNI

SKIN ON FRIES ..... 14 <i>rosemary salt</i>	14	GREEN BEANS ..... 14 <i>sugar snap peas, evoo, lemon, mint</i>	14
MIXED HEIRLOOM MUSHROOMS ..... 16 <i>garlic, pinot gris, soft herbs</i>	16	PARMIGIANO & ROCKET SALAD ..... 16 <i>balsamic glaze</i>	16

*Any allergens or dietary requirements, please inform your wait staff prior to ordering*

*Card transactions incur a 1.6% surcharge. Please note, a surcharge of 10% applies on Sundays and 15% on public holidays.*