



APPETISERS

SYDNEY ROCK OYSTERS <i>shallot vinaigrette</i> 7 ea <i>yuzu & finger lime</i> 8 ea	HERVEY BAY SCALLOPS - CHARGRILLED ... 13 ea <i>lobster sabayon, espelette pepper</i>	PORCINI MUSHROOM & TRUFFLE ARANCINI 7 ea
POACHED LOBSTER & TARRAGON ROLL 12 ea	TIGER PRAWNS - CHARGRILLED 15 ea <i>garlic butter & lemon</i>	HOUSE FOCACCIA 12 <i>whipped butter</i>

ANTIPASTI

BURRATA 24 <i>eggplant caponata, basil, balsamic</i>	KINGFISH CRUDO 26 <i>black bean dressing, spring onion, coriander</i>	FRITTO DI CALAMARI 28 <i>gribiche salsa</i>	SLOW COOKED LAMB RIBS 28 <i>pesto genovese, wild rice</i>
---	--	--	--

HOMEMADE PASTA

RIGATONI ALLA VODKA 42 <i>pine nuts, basil, stracciatella</i>	GNOCCHI SMOKED LAMB SHOULDER RAGÙ 44 <i>truffle pecorino, garlic pangrattato</i>	LINGUINE AL NERO CRAB & SCALLOP 58 <i>garlic, chilli, crayfish salsa</i>	SPAGHETTI FREMANTLE LOBSTER & PRAWN 70 <i>datterini tomatoes, pinot gris, garlic, chilli</i>
--	---	---	---

SALUMI

PROSCIUTTO SAN DANIELE 21	WAGYU BRESAOLA 24	DRY-AGED ARTISANAL CAPOCOLLO 19	CLOTH-AGED HOT SALAMI 19
---------------------------------	-------------------------	---------------------------------------	--------------------------------

Served with cornichons, guindilla peppers

SECONDI

ROASTED PUMPKIN 30 <i>salsa agrodolce, toasted hazelnuts</i>	CHARCOAL ROASTED 'LILYDALE' CHICKEN 42 <i>fava bean purée, chargrilled chorizo, thyme butter</i>	FILLET OF OCEAN DORY 60 <i>sand crab, avruga caviar, lemon butter</i>
---	---	--

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

MAYURA STATION WAGYU

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

EYE FILLET 300GR MS9 100	TOMAHAWK 1.4KG MS9 280
--------------------------------	------------------------------

PORTORO

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

PORTERHOUSE 350GR MS6 80

O'CONNORS

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

FLANK 300GR 52	SCOTCH FILLET 350GR 80
----------------------	------------------------------

*Served with potato and truffle rosti, a selection of mustards and horseradish
Sauce Selection: Mushroom | Peppercorn | Red Wine Jus*

CONTORNI

SKIN ON FRIES 14 <i>rosemary salt</i>	CHARGRILLED BROCCOLINI 18 <i>garlic yoghurt, almonds</i>
MIXED HEIRLOOM MUSHROOMS 18 <i>garlic, pinot gris, soft herbs</i>	PARMIGIANO & ROCKET SALAD 17 <i>balsamic glaze</i>
ROASTED SWEET POTATOES 18 <i>truffle aioli, parmesan</i>	

*We only serve Australian seafood. 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.*