APPETISERS

SYDNEY ROCK OYSTER ... 7 ea
shallot vinaigrette

POACHED LOBSTER &
TARRAGON ROLL ..... 12 ea

HERVEY BAY SCALLOPS - CHARGRILLED .... 13 ea
lobster sabayon, espelette pepper

TIGER PRAWNS - CHARGRILLED ..... 15 ea
garlic butter & lemon

HOUSE FOCACCIA 12
whipped butter

PORCINI MUSHROOM &
TRUFFLE ARANCINI ..... 7 ea

ANTIPASTI

HEIRLOOM TOMATOES 25
scamorza, sicilian olives, pickled shallot, basil dressing

KINGFISH CRUDO 26
black bean dressing, spring onion, coriander

FRITTO DI CALAMARI 28
gribiche salsa

SLOW COOKED LAMB RIBS 28
pesto genovese, wild rice

SALUMI

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

Served with cornichons, guindilla peppers

HOMEMADE PASTA

RIGATONI ALLA VODKA 42
pine nuts, basil, stracciatella

GNOCCHI SMOKED LAMB SHOULDER RAGÙ 44
truffle pecorino, garlic pangrattato

LINGUINE AL NERO CRAB & SCALLOP 58
garlic, chilli, crayfish salsa

SPAGHETTI FREMANTLE LOBSTER & PRAWN 70
datterini tomatoes, pinot gris, garlic, chilli

SECONDI

ROASTED PUMPKIN 30
salsa agrodolce, toasted hazelnuts

CHARCOAL ROASTED 'LILYDALE' CHICKEN 42
fava bean purée, chorizo, thyme butter

ROASTED ORA KING SALMON 62
fennel & calamari risotto, datterini tomatoes, tentacle

WAGYU BEEF WELLINGTON 170
Mayura Station Wagyu eye fillet MS9, mushroom duxelles prosciutto, truffle jus, pomme pureé

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

PORTORO

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

PORTERHOUSE 350GR MS6 80

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

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
rosemary salt

ROASTED SWEET POTATOES 18
truffle aioli, parmesan

LOCAL ASPARAGUS 18
preserved lemon butter, hazelnuts

PARMIGIANO & ROCKET SALAD 17
balsamic glaze

We only serve Australian seafood. Any allergens or dietary requirements, please inform your wait staff prior to ordering.
Please note, a surcharge of 10% applies on Sundays and 15% on public holidays.