

M E N U

ORGANIC SOURDOUGH ROLLS WITH PEPE SAYA HANDCRAFTED BUTTER ACCOMPANYING YOUR MEAL

TO SHARE ENTRÉE

BRUSCHETTA PRIMAVERA, MUSSEL MOUCLADE & CHILLED CUCUMBER & FETA SHOTS	\$35.50
TEMPURA STUFFED ZUCCHINI FLOWERS W/ PARMA HAM & CHEESE WITH BLACK GARLIC PAINT & SAUCE OF OREGANO LEMON & GARLIC	\$35

OYSTERS

SYDNEY ROCK OYSTER NATURAL W/ BROWN BREAD & MARIE ROSE SAUCE	\$4.50 EACH
SYDNEY ROCK OYSTER W/ TARRAGON CREAM, WATERCRESS & AVRUGA CAVIAR	\$5.50 EACH
SYDNEY ROCK GRILLED OYSTERS W/ WARM MAPLE ROASTED BACON VINAIGRETTE & LEMON (GF)	\$5 EACH

ENTRÉES

VELVETY THAI RED CURRY PUMPKIN SOUP W/ SAUTÉED PRAWNS, FINGER LIME PEARLS & MICRO CORIANDER	\$18
SEARED SALMON HAWAIIAN POKE BOWL, W/ BROWN RICE, AVOCADO, PICKLED RADISH, SOYA BEANS, DICED CARROT & CUCUMBER W/ SESAME PONZU DRESSING	\$22
CHERRY HEIRLOOM TOMATO TARTE TATIN W/ SALSA VERDE, W/ BUFFALO MOZZARELLA & BALSAMIC GLAZE	\$26

SALADS

CHILLED PRAWNS, MANDARIN GEL, FENNEL, CUCUMBER, RADISH, DANDELION LEAVES W/ PRESERVED LEMON AIOLI	\$28
ROAST CHICKEN SALAD W/ SWEET CHERRY TOMATOES, CRISPY CROUTONS, BACON & AVOCADO W/ HONEY MUSTARD VINAIGRETTE	\$24

TO SHARE MAIN COURSE

SLOW ROASTED LOIN OF LAMB STUFFED W/ CHESTNUT MUSHROOM FARCI, FONDANT SWEET POTATO, GREEN BEANS W/ ESPRESSO JUS (2 PAX)	\$72
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MAIN COURSE

PORK FILLET WRAPPED W/ PROSCIUTTO, HAM HOCK CROQUETTES, SWEET CORN PUREE, FRIED CAVOLO NERO, BABY PEAS & CRACKLE	\$36
SLOW CURED PRESSED BEEF BRISKET W/ PARSLEY & WASABI CRUMB, GREEN PEPPERCORN MUSTARD, HEIRLOOM CARROTS & HAND CUT CHIPS	\$32
BAKED SPICED BABY AUBERGINE, TOPPED W/ CHILLI LABNA, PISTACHIO DUKKAH, & CORIANDER ON SMOKY LEMON CRACKED WHEAT RISOTTO	\$28
LEMON SOLE EN PAPILOTE, DAUPHIN POTATO, GRILLED BROCCOLINI, CHAMPAGNE, DILL & GINGER FOAM	\$32
GRILLED BONED SPATCHCOCK W/ CHIMMI CHURRI SALSA, SALT & VINEGAR NEW POTATOES, GOLDEN PEPPER DROPS & CHARGRILLED BUTTERNUT	\$36
CHARGRILLED CARPETBAG FILLET W/ SYDNEY ROCK OYSTERS, ON WILTED SPINACH W/ CRISP POTATOES & PEPPERCORN JUS	\$38

SIDES

BAKED KIPFLER POTATOES W/ SOUR CREAM & CHIVES	\$9
STEAMED SEASON VEGETABLES TOSSED W/ HERB BUTTER (V)	\$9
RUSTIC FRIES W/ SMOKY PIMENTO AIOLI	\$9
PERSIAN CUCUMBER & TOMATO SALAD W/ SUMAC & SHEEP MILK FETTA	\$9

DESSERTS

PECAN FLORENTINE W/ BANANA MOUSSE, COCONUT SNOW, BANANA WAFER & CANDIED LIME	\$13
PEACH, ALMOND & LEMON THYME BRIK CIGAR W/ TONKA BEAN ICE CREAM, SMOKY CARAMEL SYRUP W/ HAZELNUT & NUTELLA SOIL	\$14
SILVERY WHITE CHOCOLATE DOME W/ EARL GREY BRÛLÉE CREAM, VIOLA ICE CREAM & PISTACHIO MERINGUE	\$15
WARM RED VELVET ESPRESSO BROWNIE TOPPED W/ RASPBERRY ICE CREAM, CHOCOLATE POPPING CANDY & MICRO MINT	\$12
SELECTION OF CHEF'S HOUSE CHURNED ICE CREAMS, SORBET & GELATI	\$15
CHEF ARTISAN SELECTION OF CHEESE BLUE, CHEDDAR, GOATS & BRIE W/ MUSCATELS, ITALIAN FLAT BREAD AND RUBY GRAPEFRUIT MARMALADE (GF W/ GLUTEN FREE CRACKERS)	\$25

PLEASE INFORM YOUR WAIT STAFF OF ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS. VEGETARIAN AND VEGAN OPTIONS AVAILABLE, PLEASE REQUEST.