

Aperitif Snacks

Duo of French mini baguette

with Pepe Saya cultured butter, Tetsuya's truffle salt (V) 10

Warm Australian Olives

Marinated in wood, herbs and citrus (V) 12

Aperitif Drinks

Veuve d'Argent Blanc de Blanc or Bollinger Special Cuvee
with the French fruit liqueur of your choice

Kir Veuve d'Argent 15 - **Kir Bollinger** 26

Entree Course

Vannella Burrata Cheese baked peaches, rocket, charred sourdough (V) 35

Tuna Tartare avocado, wasabi mayonnaise, taro crisps 38

Heirloom Tomato Salad black garlic, white anchovy, olive and caper gel, fresh herbs, EVO 30

Bruny Island Tasmanian Oysters served natural or Kilpatrick
single oyster 8, half dozen 24, dozen 42

Fruits De Mer oysters, smoked salmon, prawns, mussels
for one 45, for two 85

Main Course

Sovereign Lamb Back Strap whipped feta, chorizo, olive soil, vine tomato jus 54

Pan Seared Duck Breast shiraz poached pear, serrano, charred cos, figs, blue cheese, hazelnuts 49

Poached Lobster Linguini prawns, crab, tomato, rocket, sourdough crumbs, salmon pearls 55

300g Black Angus Scotch Fillet Steak thick hand cut chips, watercress salad – served with Dijon, persillade, jus 56
add garlic butter poached lobster tail 24

Baked Kingfish pomme puree, black caviar, caper berries, almonds, grapes, beurre noisette 51

Summer Risotto edamame, peas, crème fraiche, rocket, citrus oil (V) 43

Side Dishes

Pommes Frites parmesan, truffle oil (V) 13

Summer Asparagus Persian fetta, toasted hazelnuts (V) 14

Baby Carrot and Broccolini roasted almonds (V) 13

Mixed Leaf Salad mesclun, rocket, dill, parsley, house dressing (V) 13