



Entrée

Oysters

NATURAL, LEMON, WATERCRESS

Or

CEVICHE, LEMONGRASS, LIME, SESAME

Freshly shucked, Pacific, Coffin Bay, S.A

4. *each* (GF)(DF)

Bresaola

THINLY SHAVED ONTO HAND ROLLED PASTA

VINE RIPENED CHERRY TOMATO SAUCE

EGGPLANT, GOATS CURD, BLACK OLIVES

Salted, air dried Girello of David Blackmore's Pure Blood Wagyu

28.

Tuna

YELLOWFIN, WATERMELON

HOUSE MADE RICOTTA, BASIL PESTO

A grade tuna, line caught
Following the warm ocean current up & down
the continental shelf, East Coast, Australia

30. (GF)

Foie Gras

TOASTED SPICED BREAD, BRAISED PLUM

CHOCOLATE & BALSAMIC SAUCE

Mulard duck finished on milk soaked maize
marinated in sugar, salt, spices, Armagnac, pasteurised
imported from South West France

32.

Orecchiette

FRICASSÉE OF WILD MUSHROOMS

SOFT WHITE POLENTA, MUSHROOM CONSOMMÉ

Orecchiette is an ear shaped egg free pasta
made daily by our chefs using durum wheat flour
& warm water

26. (V)



Main Course

Chicken

ROASTED BREAST, CONFIT THIGH
DUTCH BABY CARROTS, CRUNCHY COUS COUS

Hand reared chicken from Peachester Farm, the chickens are moved to their new pastures daily in the Glasshouse Mountains, QLD

42.

Venison

SEARED LEG, BEETROOT & BARLEY RAGU
PUFF PASTRY, RED CURRANT, SORREL

Pasture raised red deer from The Silver Fern Farms, 760 meters above sea level in the East Coast hills of New Zealand's Hawke's Bay

49.

Lamb

ROASTED RACK, PROVENCAL VEGETABLES, POTATOES

Award winning prime quality Milly Hill Lamb, raised on pastures of the New England Tablelands, N.S.W

47. (GF)(DF)

Barramundi

PAN ROASTED, CRISPY SKIN
CAULIFLOWER, BROAD BEANS

Salt water farmed Barramundi from the Daintree in far North Queensland

46. (GF)(DF)

Duck

SMOKED BREAST, PICKLED ASIAN VEGETABLES
BABY PAK CHOY, GINGER, SESAME TUILLE

Free range Pekin duck, fed on corn & spring water
Macedon Ranges, VIC

48. (DF)

Risotto

BABY PEAS, SUGAR SNAPS
LEMON MYRTLE MASCARPONE
CANDIED LEMON

Using the finest Carnaroli rice imported from Italy

36. (V)(GF)



Grill

ALL GRILL ITEMS ARE SERVED WITH BONE MARROW, BRAISED HEEL OF BEEF
PARSLEY, CAPER & SHALLOT SALAD, POTATO MOUSSELINE

WITH A CHOICE OF CONDIMENT
SAUCE BÉARNAISE, HORSERADISH, RED WINE SAUCE
HOT ENGLISH OR SEEDED POMMERY MUSTARD

Rump Cap 250g

RANGERS VALLEY BLACK MARKET ANGUS, N.S.W

PURE BRED ANGUS MB5+, 300 DAY GRAIN FED

Truly Australia's finest Angus Beef, the cattle are bred on family farms in the New England high country region, then finished on an exclusive feeding program at the Rangers Valley farm at Glenn Innes

52. (GF)

Scotch Fillet 350g

O'CONNOR, GIPPSLAND, VIC

BLACK ANGUS, MB3+, PREMIUM PASTURE FED

O'Connor premium beef is sourced from selected British bred cattle, raised in Victoria's prime beef producing Gippsland region. The cattle graze free-range on natural pastures- free of genetic modifications, hormone free & without antibiotics & chemical residues

69. (GF)

Tri Tip 200g

DAVID BLACKMORE, VIC

FULL BLOOD WAGYU, MB9+, 600 DAY RATION FED

Australia's finest full blood Wagyu, bred & raised by the master Wagyu producer David Blackmore & his family at Alexandra, VIC

60. (GF)

Rib Eye on the Bone 500g

LACHLAN RIVER FARMS, COWRA, N.S.W

ANGUS / EUROPEAN CROSS, PASTURE FED, DRY AGED 42 DAYS

Hand selected, family farmed, prime yearling cattle from the lush pastures of the Lachlan River Region, N.S.W

82. (GF)

Sides

Chips

THICK CUT SEBAGOES, SEA SALT

10. (V)(GF)(DF)

Mash

BACCHUS EVOO

10. (V)(GF)

Pumpkin

ROASTED, CUMIN

RED ONION, MINT & FETA

10. (V)(GF)

Broccolini

TOASTED ALMONDS

10. (V)(CN)(GF)(DF)

Salad

MIXED SALAD GREENS, VINAIGRETTE

10. (V)(GF)(DF)

Baby Corn

CHAR GRILLED, CORIANDER

ROCKET

10. (V)(GF)



Dessert

Pineapple

WARM TRIPLE MILK CAKE, PINEAPPLE JAM
DEMERARA SUGAR CRUST
ROASTED PINEAPPLE WITH SPICED GLAZE

18. (V)

Banana

BANANA PUDDING, LIGHTLY MACERATED WITH SPICED RUM
FRESH BANANA & BURNT SUGAR, IRANIAN DATES
PURE MAPLE SYRUP FUDGE, COCONUT

18. (V)(GF)(DF)

Chocolate

MUD CAKE, MILK CHOCOLATE GANACHE
SOUR CHERRIES, CHANTILLY CREAM

18. (V)

Strawberry

PANNACOTTA, FRESH STRAWBERRIES
LEMON MERINGUE PUFFS
CANDIED STRAWBERRY CANNELLONI
ROSEWATER

19. (V)(GF)

Caramel

HAZELNUT PRALINE SOUFFLÉ
WARM WHISKY & CARAMEL SAUCE
LEMON & CARDAMOM ICE CREAM

24. (V)

Chef's Private Cheese Selection From the Trolley

SERVED WITH WALNUT & RAISIN LOAF
LAVOSH, RED WINE & GRAPE CHUTNEY, GREEN APPLE, CELERY
PLEASE ASK YOUR WAITER FOR SELECTION (CN)

40g individual 16.

Three 40g varieties 30.