

## M E N U

OUR MENU IS DESIGNED TO BE SHARED AT THE TABLE, WE BELIEVE THIS THE BEST WAY TO DINE AS IT IS MORE SOCIAL AND YOU GET TO TRY MORE DISHES

### **PREMIUM SYDNEY ROCK OYSTERS**

SHUCKED TO ORDER

- TEMPURA W NAMJIM 3.5 E

- NATURAL W FLEUR DE SEL 3.0 E

**TARTARE CONES** 9.5 E

- OCEAN TROUT

- BEEF FILLET

AVAILABLE IN SML 24  
LRG 35

### **TEMPURA PLATE**

PRAWNS, VEGETABLES, SHICHIMI TOGARASHI, SOY MIRIN, WASABI AIOLI

### **BEEF TATAKI**

RARE TENDERLOIN, PONZU, CHERRY TOMATOES,  
SNOW PEA TENDRILLS

### **SASHIMI**

HIRAMASA KINGFISH, OCEAN TROUT, TEMPURA BEANS,  
WASABI SOY, AVOCADO PUREE

### **HIRAMASA KINGFISH CEVICHE SML ONLY**

YUZU DRESSING, JALAPENOS, FRESH HERBS

### **SASHIMI OF SEA SCALLOPS SML ONLY**

LEMON ZEST & DILL OIL, FRIED BRUSSEL SPROUTS

### **POT STICKERS**

PRAWN & SEA SCALLOP DUMPLINGS, STEAMED THEN  
PAN FRIED, FRESH HERBS, SPICED BEURRE NOISETTE

### **ROAST PUMPKIN & SAGE TORTELLINI**

SAUTÉED W CARAMELISED FIGS, WALNUTS,  
SAGE BEURRE NOISETTE

### **BLACK PEPPER BEEF**

MARINATED EMERALD VALLEY BEEF FILLET  
WOK FRIED W CAPSICUM, ONION, CHILLI, GARLIC

### **CHARCUTERIE BOARD**

SELECTION OF HOUSE CURED MEATS, PATE,  
CRUSTINI, CORNICHONS, RELISH, MUSTARDS.

## HAND MADE GNOCCHI

SAUTÉED W ZUCCHINI, PINE NUTS,  
ROAST GARLIC PUREE, SPINACH

**STEAMED FILLET OF TODAY'S MARKET FISH-** LGE ONLY  
THAI JUNGLE CURRY, SEASONAL VEGETABLES & RICE

## SHARED 6 COURSE DEGUSTATION

\$59 p/p - minimum 2 people - whole table only

**OYSTERS** - NATURAL W FLEUR DE SEL

**TARTARE CONES** – OCEAN TROUT

**HIRAMASA KINGFISH CEVICHE**

YUZU DRESSING, JALAPENOS, FRESH HERBS

**BEEF TATAKI**

RARE TENDERLOIN, PONZU, CHERRY TOMATOES,  
SNOW PEA TENDRILLS

**POT STICKERS**

PRAWN & SEA SCALLOP DUMPLINGS, STEAMED THEN PAN FRIED, FRESH HERBS, SPICED  
BEURRE NOISETTE

**BLACK PEPPER BEEF**

MARINATED EMERALD VALLEY BEEF FILLET WOK FRIED W CAPSICUM, ONION, CHILLI,  
GARLIC

## SIDES

BREAD - FRESHLY BAKED, OLIVE OIL DUKKAH  
3 P/P

ROCKET –CHERRY TOMATOES, 8.9 V  
OLIVES, SPANISH ONION, CROSTINI,

EDAMAME –

WOK TOSSED SOY BEANS IN THEIR SHELL 8.9 V  
STEAMED SEASONAL VEGETABLES 8.9 V

FRIED BROCCOLI

SEA SALT, LEMON JUICE 8.9 V

FRIES – AIOLI

8.9 V

## DESSERT

ALL 15.9

**SALTED CARAMEL CHEESECAKE**  
DOUBLE CHOCOLATE ICECREAM

**YUZU & LEMON TART**  
CRÈME FRAICHE, BRANDY SNAP

**AFFOGATO**  
VANILLA BEAN ICE CREAM, ESPRESSO, FRANGELICO

**DARK & WHITE CHOCOLATE TART** COINTREAU ANGLAISE, BERRIES

**CHEESE PLATE** 19.9  
BUCHE 'D' AFFINOIS, AGED CHEDDAR, PEAR AND MUSCATEL RELISH, CROSTINI

## **LUNCH CLASSICS**

**AVAILABLE WEEKDAYS ONLY**

**LINGUINI** 25.9  
KING PRAWNS, OLIVES, CHERRY TOMATOES, SPANISH ONION, OLIVE OIL, PARMESAN

**SZECHUAN & CHILLI SQUID,** 19.9  
FRESH APPLE & HERB SALAD, AIOLI

**LIGHTLY BEER BATTERED FLATHEAD FILLETS**  
19.9  
CAPER AND LIME AIOLI, ROCKET, PEAR AND PARMESAN SALAD, FRIES

**RARE THAI BEEF SALAD** 23.9  
FRESH HERBS, TOMATO, CUCUMBER, NAM JIM

**PAN ROASTED OCEAN TROUT FILLET**  
**OR CRISP SKIN CHICKEN BREAST** 24.9  
W QUINOA, LABNEH, ROAST PUMPKIN, & ROCKET SALAD

## **AFTER DINNER**

### **DESSERT WINE**

CHATEAU ROUMIEU 2013 39B  
SAUTERNE, BORDEAUX FRANCE

BIMBADGEN 2011 10G/39B  
BOTRYTIS SEMILLION RIVERINA

TOKAY – RUTHERGLEN	10
PARA PORT	12
HENNESSEY – COGNAC	12
COURVOISIER – COGNAC	12
CALVADOS	12
GRAND MARNIER	10

**COFFEE - CUP 4.5 MUG 5**

**TEA – 4.5**

ENGLISH BREAKFAST  
 CHAI  
 EARL GREY  
 PEPPERMINT  
 GREEN TEA  
 CAMOMILE

PLEASE ASK WAIT STAFF IN REGARD TO GLUTEN FREE MEALS

**BEVERAGES**

**SPARKLING MINERAL WATER, - L 10.0, SML 5.0**

**BOUTIQUE & IMPORTED BEER – 9**

ASAHI - JAPAN  
 PERONI – ITALY  
 CORONA- MEXICO  
 BECKS- GERMANY  
 VALE ALE – MCLAREN VALE SOUTH AUSTRALIA  
 CROWN LAGER  
 LITTLE CREATURES  
 KNAPPSTEIN RESERVE LAGER- SOUTH AUSTRALIA

**BEER – 7**

TOOHEYS NEW  
 PURE BLONDE

**LIGHT BEER - 5**

CASCADE

**CIDER 9**  
JAMES SQUIRE

**WINE**

G/GLASS, C/CARAFE, B/BOTTLE

**SPARKLING**

PROSECCO VILLA SANDI (DOC, NV) ITALY 12G/49B

PAUL LOUIS 12G/49B  
BLANC DE BLANCS -LOIRE, FRANCE,  
COCKFIGHTERS GHOST PINOT CHARDONNAY, NV 39B

**CHAMPAGNE**

LAURENT – PERRIER 89B  
BRUT- TOURS-SUR-MARNE, FRANCE  
BOLLINGER , FRANCE 120B

**WHITE**

**FUME' BLANC**

HELEN'S HILL EVOLUTION- 2012  
YARRA VALLEY 16G/40C/59B

**SAUVIGNON BLANC**

JOSEPH MELLOTT 2014 11G/28C/39B  
LOIRE VALLEY FRANCE

MAN O' WAR 2014 45B  
WAIHEKE ISLAND NZ

**SAUVIGNON BLANC SEMILLON**

HOWARD PARK 2015  
MARGARET RIVER, WA 12G /32C/45B

**SEMILLON**

SCARBOROUGH, WHITE LABEL 2013  
HUNTER VALLEY 49B

POOLES ROCK 2008 HUNTER VALLEY, NSW 69B

PETER LEHMANN MARGARET SEMILLION 2009 79B  
BAROSSA, SA

**RIESLING**

LEHMANN-HILL & VALLEY 2015  
EDEN VALLEY, SA 13G/35C/49B

GROSSET SPRINGVALE 2013 CLARE VALLEY 79B

GEOFF WEAVER 2013

LENSWOOD ADELAIDE HILLS SA	59B
<b>VERDELHO</b>	
KRINKLEWOOD 2012 HUNTER VALLEY, NSW	45B
SCARBOROUGH 2014 HUNTER VALLEY NSW	45B
<b>CHARDONNAY</b>	
SCARBOROUGH, YELLOW LABEL 2013 HUNTER VALLEY,	12G/32C/44B
LEEWIN ESTATE 2012 MARGARET RIVER, WA	125B
PETER LEHMANN HILL & VALLEY 2013- EDEN VALLEY, SA	45B
BOUCHARD AINE FILS CHABLIS 2014 – BEAUNE FRANCE	59B
<b>PINOT GRIGIO</b>	
VILLA SANDI 2014 VENETO. ITALY	45B
<b>PINOT GRIS</b>	
YEALANDS ESTATE 2015 MARLBOROUGH, NZ	45B
<b>ROSE</b>	
LE GRAND CROS COTES DE PROVENCE 2014 – FRANCE	45B
<b>RED</b>	
<b>MERLOT</b>	
PRINTHIE 2014 ORANGE, NSW	11G/28C/39B
<b>PINOT NOIR</b>	
PARINGA 2014 MORNINGTON, VIC	16G/40C/56
LOWBURN FERRY 2 013 CENTRAL OTAGO NZ	65B
<b>SHIRAZ</b>	
GEOFF MERRILL 2012 PIMPALA ROAD MCCLAREN VALE, SA	11G/28C/39B
TIM ADAMS ABERFELDY 2012 CLARE VALLEY, SA D'ARENBERG – THE DEAD ARM 2012	95B

MCLAREN VALE, SA	95B
PETER LEHMANN STONEWELL 1998 BAROSSA	220B
DEIULIIS LIMITED RELEASE 2011 HUNTER VALLEY NSW	89B

## RED - CONT

### **CABERNET SAUVIGNON**

GEOFF MERRILL 2010 MCCLAREN VALE, SA13G/35C/49B	
MAJELLA 2013 COONAWARRA, SA	59B
PETER LEHMAN MENTOR 2002 BAROSSA SA	95B
PETER LEHMANN RUEDIGER VSV 2013 BAROSSA, SA	79B

### **CABERNET MERLOT**

INGRAM ROAD 2010 YARRA VALLEY, VIC	49B
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### **CHIANTI**

POGIOTONDO 2014 TUSCANY, ITALY	59B
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### **RED BLENDS**

#### **SHIRAZ-VIOGNIER**

D'ARENBERG 2011 MCLARENVALE, SA	59B
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## SPIRITS - NEAT 8 MIXED 10

SOUTHERN COMFORT	JIM BEAM - BOURBON
SMIRNOFF - VODKA	GREY GOOSE VODKA N 10 M 12
BACARDI	BOMBAY SAPPHIRE - GIN
TEQUILA	ST. REMY - FRENCH BRANDY
CINZANO	BUNDABERG RUM
PIMMS	

## LIQUEURS - NEAT 8 MIXED 10

COINTREAU	CAMPARI
FRANGELICO	MIDORI
GALLIANO - WHITE	MALIBU
BAILEYS	KAHLUA
LIMONCELLO	

## WHISKY

JOHNNY WALKER	9
JACK DANIELS	9
JAMESON	9
GLENFIDDICH, SINGLE MALT 12YR OLD	12

GLENLIVET, 19  
SINGLE MALT, 18 YR OLD  
GLENFARCLAS, 29  
SINGLE MALT, 25 YR OLD

**NON ALCOHOLIC**

<b>SOFTDRINK - 4</b>	<b>JUICE - 4.5</b>
SOLO	APPLE
COKE	ORANGE
DIET COKE	PINEAPPLE
LEMONADE	
FANTA	
LEMON, LIME & BITTERS	





# Menu

ALL PRICES INC. 10% GST,  
ADDITIONAL PER PERSON CHARGE SUNDAY \$3.5, PUBLIC HOLIDAYS \$5.5