

	Country Sourdough, Cultured Butter, Smoked Salt		6
	Rock Oysters: Finger Lime, Rice Vinegar	1/2 doz	1doz
		39	78
	Kaviari Paris, Oscietre Caviar 20g, Potato Crisp, Creme Fraiche		180
SNACKS	Crispy Sushi Rice, Blue Fin Tuna, Smoked Salmon Roe		14ea
	Grilled Shark Bay Scallop, N'duja Vinaigrette, Sesame Salt		15ea
	Smoked Rangers Valley MBS 5+ Tri Tip Beef Tartare, Quail Egg Yolk, Potato		16ea
	House Made Doughnut (Choice of Filling)		
	Shiitake Mushroom, Parmesan		9ea
	Spanner Crab, Yuzu Koshu		9ea
	Creme Fraiche, Caviar		11ea
ENTREES	Pink Snapper Crudo, Tarragon, Nashi Pear, Ponzu		25
	Woodfired Grilled King Prawns, Taberu Rayu, Salted Shiso Tea, Country Sourdough		48
	Smoked Beef Skewer, Ginger Gremolata, Green Shallot, Parsley Oil		24
	Charred Eggplant, Whipped Buffalo Feta, Puffed Barley, Ginger Dressing		28
	Seasonal Mushroom, Pistachio, Shiitake Mushroom Foam		24
PASTAS	Lobster Raviolo, Kombu, Saffron		48
	Quadretti of White Mushroom, Artichokes, Toasted Sourdough		34
WOODFIRED & MAINS	Steamed Murray Cod, Scallops Mousse, Koji Tomato		60
	Market Fish		MP
	Dry Aged, Rarebreed Black Berkshire Pork Tomahawk, 650g		75
	Plum Honey Roast Duck, Fermented & Pickled Seasonal Berry, Plum Gel		120
	David Blackmore Wagyu Blade, 200g		64
	Westholme Wagyu Striploin, MBS5 600g		125
	Hereford 36 Day Dry Aged Rib Eye, 800g		189
	Served with Smoked Beef Fat Vinaigrette, Anchovy Butter		
SIDES	Fries, Kombu Salt		15
	Sydney Common Leaves		15
	Woodfired Baby Cabbage, Kombu Butter, Furikake, Garlic Chive Emulsion		18
	Beetroot, Buffalo Curd, Citrus Salad		18
	Chargrilled Romano Beans, Paprika Egg Yolk Sauce, Buckwheat Tea		18

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces. Please note a 1.95% surcharge applies to all credit card transactions. A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays. An additional service fee of 10% applies to bookings of 8 people or more.