



STARTERS

Frenchs Fair Sourdough, cultured butter (V).....	5ea
Sydney Rock Oysters, blood orange mignonette, jalapeno (GF).....	7ea
Abrolhos Scallop, sherry vinegar beurre blanc, finger lime (GF).....	12ea
Tuna Crudo, compressed watermelon, chilli, blood orange, pistachio (GF).....	24
Smoked Mozzarella, crème fraîche, seasonal fruit, tarragon oil (V/GF).....	26
Fennel & Chilli Lonza 70g (GF).....	22
Beef Tartare, cornichons, capers, eschalot, dehydrated egg, crisps.....	22

MAINS

Glazed Eggplant, chermoula, tahini, hazelnut dukkha, herb salad (VG/GF).....	26
250g Market Fish, summer vegetables, romesco, preserved lemon (GF).....	40
Crumbed Pork Chop, salsa verde, parmesan, lemon.....	34
Spaghettoni, zucchini cream, ricotta salata, crispy zucchini (V).....	30
Conchiglioni Alla Vodka, creamy arrabbiata, mozzarella (V).....	32
Pappardelle, beef cheek ragu, rapa, gremolata.....	35
250g Sirloin MB2+, seeded mustard jus (GF).....	38
300g Chateaubriand, sauce Dianne (GF).....	60

800G RIVERINE RIB EYE MB2+

140 | Choice of sauce: Black garlic butter, Chimichurri

Extra sauce.....3

SIDES

Caesar Salad, baby cos, dehydrated egg yolk, mint, nduja crumb.....	15
Tomato Salad, basil, pickled onion, toasted pepitas (V/GF).....	15
Baked Beetroot, lemon yoghurt, toasted walnuts (V/GF).....	14
Kipfler Potatoes, Cafe de Paris butter (V/GF)	14
Fried Brussel Sprouts, miso butter, chilli, parmesan (V/GF).....	18
Shoestring Fries, seasoned salt, aioli (V/GF).....	10

MID-WEEK MATES 55

Tuesday - Thursday

2 course menu + side + drink

Enquire for a sample menu

SET MENUS

7 dishes | 70pp

9 dishes | 90-115pp

Ask to see menus | Min 4 people