

STARTERS

Frenchs Fair Sourdough, whipped butter (V).....	5ea
Sydney Rock Oyster, citrus dressing, pomelo (GF).....	7ea
Abrolhos Scallop, nduja butter, finger lime (GF).....	13ea
Burrata, heirloom tomato, tomato tapenade, mint, balsamic (V/GF).....	26
Tuna Crudo, blood orange, pistachio pesto, shiso, verjus dressing.....	28
Roasted Beetroot, hazelnut, whipped tofu, bronze fennel, green oil (VG/GF).....	24

MAINS

Linguini Alla Vodka, creamy arrabbiata, Aleppo chilli, ricotta (V).....	34
Squid Ink Spaghettini, cuttlefish, chilli, garlic, lemon butter, bottarga.....	38
Glazed Eggplant, chermoula, tahini, hazelnut dukkha, herbs (VG/GF).....	30
Barramundi, caponata, blistered tomatoes, zucchini, basil (G.....	40
Crumbed Pork Chop, cabbage slaw, pecorino, lemon.....	36
300g Wagyu Angus Flat Iron MB4+, chimichurri, lemon (GF).....	58
500g Wagyu Bone in Rib Eye MB5, lemon (GF).....	130

Additions

Cafe de Paris butter	3
Truffle butter.....	3
Red wine jus.....	3
Chimichurri.....	3

SIDES

Mixed Leaf Salad, lemon dressing (VG/GF).....	10
Figs, citrus salad, crumbled feta, honey dressing (V/GF).....	16
Cucumber, tahini, crispy chilli, garlic, herbs (VG).....	15
Fried Brussels Sprouts, Szechuan, chilli, lemon, pecorino (V/GF).....	18
Kipfler Potatoes, truffle butter, parmesan.....	15
Shoestring Fries, seasoned salt, aioli (V/GF).....	10

MID-WEEK MATES 6Opp

Min 2 pax

Tuesday to Thursday 3pm-9pm

Friday 12pm-4pm

2 course menu + side + drink

SET MENUS

Share style

9 dishes | 70pp

10 dishes | 90pp

Ask to see menus | Min 4 people

We are able to cater to most dietary or allergy requests, so please inform our staff when ordering.

Please note, there is a 10% service charge on all groups of 10 or more guests, and a 15% surcharge on all public holidays