

STARTERS

Frenchs Fair Sourdough, whipped butter (V).....	5ea
Sydney Rock Oyster, citrus dressing, pomelo (GF).....	7ea
Abrolhos Scallop, nduja butter, finger lime (GF).....	13ea
Grilled Lamb Skewer, chimichurri, lemon (GF)	13ea
Stracciatella, mixed tomatoes, spanish onion, basil, aromatic chilli (V/GF).....	24
Salmon Crudo, capers, fennel, verjus dressing, micro herbs (GF).....	28
Roasted Beetroot, hazelnut, whipped tofu, bronze fennel, green oil (VG/GF).....	24

MAINS

Linguini Alla Vodka, creamy arrabbiata, Aleppo chilli, ricotta (V).....	35
Saffron Angel Hair, blue swimmer crab, zucchini, mint butter.....	40
Glazed Eggplant, chermoula, tahini, hazelnut dukkha, herbs (VG/GF).....	30
Pan fried Parrot Fish, Bouillabaisse, pipis, herbs (GF).....	44
Chicken Breast, Aji Verde, corn salsa, chilli oil (GF)	42
Crumbed Pork Chop, mushroom sauce, pecorino, thyme.....	38
300g Wagyu Angus Flat Iron MB4+, chimichurri, lemon (GF).....	60
500g Wagyu Bone in Rib Eye MB5, lemon (GF).....	140

Additions

Cafe de Paris butter	3
Mushroom sauce.....	3
Chimichurri.....	3

SIDES

Mixed Leaf Salad, macadamia, melon, green goddess dressing (V/GF).....	14
Cucumber, tahini, crispy chilli, fried 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).....	12

MID-WEEK MATES 6Opp

Min 2 pax

Wednesday & Thursday 3pm-9pm
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