

ENTREES

To start

Oysters

Natural	4
Rice vinegar	5
Smoked avruga caviar, dill	7

Beetroot Salad (GF) (LFA) (V)

shallots dressing, roasted Walnuts, goat's cheese	18
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Tuna tartare (GFA) (LF)

Bluefin tuna, toast, ponzu, furikake, rice crisp, sesame	22
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Spinach muffin (V)

Spinach purée, melted blue cheese	18
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Grilled octopus (GF) (LF)

Squid ink & lentil purée, broccolini, vongole emulsion	24
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Beef Carpaccio (GFA) (LFA)

Parmesan, truffle oil, iced asparagus, fried egg yolk	24
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Seared sea scallops (GFA) (LF)

Sautéed mixed mushrooms, eel sauce	24
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Crispy Pork belly

Salted caramel, fresh shiso salsa	20
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SIDES

To keep you company

Bread selection with herb oil and sea salt (LF) (V)	7
Mixed leaves salad (V) (GF) (LF)	7
Roasted potatoes (V) (GF) (LF)	7
(Add melted blue cheese +4)	
Summer salad (V) (GF)	9
(Add goat's cheese +4)	
French fries (V) (LF)	7
(Add truffle oil & parmesan +3)	

(V)= vegetarian (GF)=gluten-free (GFA)= gluten-free adaptable
(LF)= lactose free (LFA)= lactose free adaptable



MAINS

To fill you up

Home made potato Gnocchi

Venison ragout, port reduction	29
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Spring Vegetable Risotto (GF) (LFA) (V)

Beetroot cream, mint and lemon zest	26
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Spaghetti (LFA) (GFA)

King prawns, calamari, scallops, basil, cherry tomatoes	29
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NT Barramundi (GF) (LF)

Fresh shiso salsa, broccoli	32
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Duck Breast (GF) (LFA)

Sweet potato purée, bok choy, jus	36
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Lamb rump (GF) (LFA)

Roasted cabbage, baby spinach, tarragon jus	31
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Black Angus MB3 NY strip (250g) (GF)

Mushrooms, roasted eggplant purée, jus	35
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DESSERT

To finish in style

Liquor Affogato (V) (GF)

Vanilla ice cream, shot of espresso, Frangelico	15
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Fresh passionfruit panna cotta (V) (GF)

Vanilla of Madagascar, burnt white chocolate	17
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Profiteroles (V)

Chantilly creme, liquid chocolate ganache	16
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Nutella Mousse (V) (GF)

Dragonfruit, banana chips	16
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Mini Pavlova (V) (GF) (LFA)

Merengue, yogurt, fresh berries, strawberry jam	14
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Cheese plate (V) (GFA)

Selection of three imported cheeses, condiments, pane carasau	26
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