

Ala Carte Menu

TO START

Duck & Fig \$13
house made duck rilette, fresh figs, blackcurrant gel, toast

Hand-Crafted Ricotta and Plum \$10
kale, pomegranate, argan oil

Baked Camembert Cheese \$13
Rosemary, Garlic, Hazelnuts
*10 minutes waiting time

Onion Veloute \$11
beef borth, charred garlic confit, toast

CHARCOAL GRILL

+\$17 to complete your choice of main with a side & dessert

Nipponham Angus 150 Day Grain Fed Flat Iron (200g) \$22
Château Loumelat Bordeaux Rouge 2015, France

Stockyard Wagyu Marble Score 4-5 Onglet (200g) \$38
Alamos Malbec 2017, Argentina

Mayura Signature Marble Score 9+ Wagyu Tri-tip (200g) \$55
M. Chapoutier Crozes-Hermitage Les Meysonniers 2017, France

400 Day Grain Fed F1 Wagyu Marble Score 4-5 Deckle (300g) \$65
Yalumba Barossa Patchwork Shiraz 2016, South Australia

MAINS

Pork Belly Crackling \$25
Pancetta Sauerkraut, Oyster mushrooms, Red wine sauce

Rabbit in Wonderland (V) \$22
Jerusalem Artichoke Puree, Crushed potatoes, Carrots, Kale, Heirloom tomatoes

HOUSE MADE SAUCES

Done from scratch, the traditional way

Bordelaise \$4
Oxtail, Bone Marrow, Red wine, Port, Madeira

Chimichurri \$3
Parsley, Red Wine Vinegar, Chilli

Horseradish Crème \$3
Freshly grated Horseradish, Creme Fraiche

Green Peppercorn Sauce \$4
Oxtail, Bone Marrow, Green peppercorns, Port, Madeira

SIDES

Creamed Kale | \$8

Truffle fries | \$7

Sauteed Thyme Mushroom Medley | \$8

Pomme Puree | \$7

Charred Broccolini | \$8

DESSERT

Foie Gras Panna Cotta | \$12

Sticky Date Pudding | \$12

Tiramisu | \$12

Basque Burnt Cheesecake | \$12

**One main course per person.
Prices are subjected to GST and service charge

Beverage List

RED WINES

Château Loumelat Bordeaux Rouge 2015, France
Glass | \$13
Bottle | \$65

Alamos Malbec 2017, Argentina
Glass | \$14
Bottle | \$70

Yalumba Barossa Patchwork Shiraz 2016, South Australia
Glass | \$15
Bottle | \$75

M. Chapoutier Crozes-Hermitage Les Meysonniers 2017, France
Glass | \$22
Bottle | \$110

Petaluma Cabernet Sauvignon 2016, Coonwara Australia
Bottle | \$125

WHITE WINES

Petit Clos Sauvignon Blanc, 2016, New Zealand
Glass | \$13
Bottle | \$65

Louis Jadot Chablis Cellier de La Sablière 2017, France
Bottle | \$120

CLASSIC COCKTAILS

Mojito | \$18
Negroni | \$18
Side Car | \$18
Old Fashioned | \$18
Espresso Martini | \$18

THE HARD STUFF

The Botanist Gin | \$15
Ron Zacapa 23 Solera Rum | \$17
Nikka from the Barrel | \$21
Glenfiddich 12 years Single Malt | \$18
Laphroaig 10 years Islay Scotch | \$18
Monkey Shoulder Blended Scotch | \$16
Woodford Reserve Distiller's Select | \$16

SOFT DRINKS

Coke, Coke Zero. Ginger Ale | \$6
Bundaberg Ginger Beer | \$8

COFFEE

Black | \$4
White | \$5.
Iced +1.5

TEA

English Breakfast / Chamomile / Earl Grey / Lemon Ginger Sencha | \$5

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