

Prix Fixe Lunch 2 course \$58 3 course \$63 coffee/ tea

Prix Fixe Dinner 2 Course \$63 3 Course \$68

Starters

Yellowfin Tuna Poke
Potato Crisp, Confit Egg Yolk,
Wasabi-Mayo

Burrata
Tri-Color Cherry Tomato,
Tomato Gelée. Basil Oil

Crab Salad
Lemon and Dill Crème Fraiche,
Ikura, Grapefruit Pearls

Grilled Octopus
Harissa Spiced Chorizo &
Chickpea Stew, Lime Aioli

Foie Gras
Terrine, Port & Cognac

Charcuterie Platter (for 2)
Saucisson Sec, Duck Rillettes,
Air Dried Beef

Jamon Serrano

Mains

Beef Tenderloin
Truffle Veal Jus, Mashed Potatoes,
Buttered Spinach

Black Angus Striploin,
200 days grain fed
Au Poivre, Sautéed Vegetables

Lamb Shoulder
Slow-Cooked, Mushrooms, Spinach, Mashed
Potatoes

Iberico Pork Chop
Grilled, Braised Red Cabbage with Apples,
Sweet Potato Purée, Tarragon Mustard
Sauce

Barramundi Fillet
Pan-Seared, Fennel Purée, Sautéed
Sapphire with Pancetta, Almond &
Parmigiano Crumbs

Boston Lobster
Risotto, Asparagus, Parmesan Crisps

Côte de Boeuf
(serves 2)
Frites, Bearnaise Sauce

Desserts

Chocolate Fondant
with Vanilla Ice Cream

Lemon and White Chocolate
Parfait

Pavlova Crumble
with Raspberry Sorbet

Affogato

Cheese Platter

Sharing Platters

(3 days advance notice)

Whole Duckling braised with
olives (Serves 2-3 persons)
\$85

Aus Angus Prime Rib – 200 days
grain fed (Serves 4 persons)
\$240

Mayura Wagyu Tomahawk –
1.2kg (Serves 4 persons)
\$370

Seafood Boil - Freshly Boiled Crabs, Prawns,
Clams.
(Serves 4 persons)
\$280