

DINNER MENU

Join us, call extension 9 for a table reservation.

Open Monday to Sunday

VIP Happy Hour from 5:00pm

Dining from 5:30pm



BREADS AND STARTERS

Cold smoked burrata *house-made rye, tomato gazpacho foam, pepper berry oil, nasturtium leaf, lime zest (v, gfo)* **\$15.00**

Fresh baked focaccia *whipped black garlic house butter (v)* **\$12.00**

Hotteok *Korean cream cheese and garlic buns (v)* **\$12.00**

Seafood sampler *a sharing board with a sample of our seafood dishes (gf)* **\$55.00**

Oysters *choose from tempura or natural oysters (gf, df)* **\$55.00**
Half dozen \$30 / dozen

ENTRÉES

Coconut braised beef short rib *sweet and sour tamarind sauce, Asian herbs, cashews (df, gf)* **\$22.00**

Farro and medjool date salad *mango, cranberries, spinach, shaved Manchego cheese (gf, v, vgo)* **\$25.00**

Grilled Prawns *lime and chilli soil, toasted coconut, pineapple salsa, citrus pearls, tequilero sauce, foraged karkalla (gf, df)* **\$28.00**

Hot honey pork tostada stack *pickled red cabbage, mango, smoked fetta, fermented chilli aioli* **\$22.00**

Scallops in half shell *salsa bandera, house-made Nduja sausage slices, foraged native herbs (gf, dfo)* **\$28.00**

Cuttlefish salad *caramelised nectarine, cherry tomato, local leaf mix, lemon myrtle and thyme dressing (gf, dfo)* **\$28.00**

MAINS

Twice cooked pork belly *scallops, broccolini, saffron cauliflower puree, salted caramel, pork crisps (gf)* **\$41.00**

Seafood tricolour risotto *garlic oil, chilli, lime, pangrattato, fried saltbush, parmesan and parsley tuille* **\$39.00**

Miso glazed trout *grilled stone fruit, bok choy, chilli, coriander, carrot, fried soba noodles* **\$42.00**

Crumbed portobello mushroom *quinoa, mango, avocado mousse, mint, coriander, sweet chilli dressing (df, v, gf, vgo)* **\$35.00**

Fennel myrtle lamb *sake poached and grilled peach, edamame beans, snow pea tendril salad, teriyaki sauce (gf)* **\$45.00**

Black garlic and honey chicken roulade *charred leek puree, butter fried mushrooms, peas, butter beans (gf)* **\$38.00**

GRILL

200g Petite eye fillet **\$50.00**

300g Rib fillet **\$55.00**

400g Rump **\$48.00**

1KG Tomahawk *served with potato bravas, chimichurri and salsa bandera (gf, df)* **\$130.00**

All steaks are Wagyu and served with blistered cherry tomatoes, snow pea tendrils and fried shallots and your choice of house sauce.

Mushroom, Pink Peppercorn or Bundy Rum and Molasses (gf, df)

SIDES TO ACCOMPANY

Salt and vinegar hand cut chips *with garlic aioli (gf, df, v)* **\$9.00**

Steamed greens *with miso butter (gf, v, dfo)* **\$9.00**

Sweet potato and garlic wedges *with sweet chilli and sour cream (gf, v, dfo)* **\$12.00**

Cherry tomato salad *bocconcini, fresh basil, balsamic vinegar, lemon (gf, dfo, v, vgo)* **\$12.00**

Pumpkin salad *pepitas, pumpkin oil, caramelised yoghurt, fresh Greek yoghurt, mint* **\$12.00**

TO FINISH

Chocolate tartlets *dark chocolate mousse, vanilla mascarpone, fresh berries, sour cherry crumb (GFO)* **\$19.00**

Rosella cheesecake *Australian honeycomb, macadamia crumble* **\$22.00**

Passionfruit pannacotta *Yuzu and honeydew melon gel, ginger snap cookie* **\$19.00**

Cheese selection *a selection of cheeses, served with house made condiments. Please ask our friendly staff for this week's selection (v)* **\$65.00**

(v) Vegetarian (gf) Gluten Free (df) Dairy Free |

Please advise your server of any special dietary requirements |

15% Public Holiday Surcharge