



## RAW BAR

### Freshly Shucked Market Oysters

Served natural

Sherry shallot mignonette, fresh lemon 8.5 each  
Add White Sturgeon caviar 15 each

### Caviar Service

Sourdough toasts, blinis, classic accompaniments

'Giaveri' White Sturgeon 30g 150 50g 255

Bump + Mother of Pearl vodka shot 30

### Tuna Cones 8 each

Wasabi, salmon roe, capers, chives

### Cold-Smoked King Salmon 33

Seaweed churro, whipped labneh, Avruga

### Hiramasa Kingfish 32

Eggplant caviar, smoked salmon roe, burnt orange

### Tuna Crudo 35

Avocado, pistachio, citrus dressing

### Snapper Ceviche 32

Aji Amarillo Tiger's Milk, sweet potato, Andean corn

## SIGNATURE CHARCUTERIE

Served with sourdough croutons, semolina crackers, house pickles, beer fermented mustard & guindillas

Juan Pedro Domecq Jamón Ibérico de Bellota	50g	65
Mr Cannubi Olive Mortadella	50g	28
Manteca Colora	100g	22
Botswana Duck Liver Pâté	100g	22
De Palma Wagyu Bresaola	50g	28
Korean Chilli Sopressa	50g	30
Tasting Board - a selection of the above		115



## ENTRÉES

### **Sourdough 9**

Smoked house butter

### **French Onion Soup 30**

Sourdough crouton, Emmental

### **Heirloom Tomato 29**

Peach, stracciatella, hazelnut, fresh herbs

### **Venison Tartare 34**

Smoked egg yolk, potato crisps

### **Tarte Finé 30**

Goat's cheese, escalivada, marigold

### **Warm Octopus Salad 33**

Potato, aioli, smoked paprika

### **Caramelised Pork Jowl 32**

Grilled squid, spiced pear, toum

### **Roasted Bone Marrow 28**

Mushroom duxelle, remoulade

### **NZ West Coast Whitebait Fritter 50**

Free range egg, buttered white bread, baby gem lettuce, lemon

### **'Spanish Style' NZ West Coast Whitebait 50**

Red chilli, garlic, aromatic leaf salad, house foccacia

## MAINS

### **Aylesbury Duck 57**

Fresh plum, star anis jus, plum ketchup

### **Roasted Snapper Fillet 51**

Ajo blanco, smoked mussels, roasted peppers

### **Glazed King Salmon 51**

Simmered daikon, beurre noisette emulsion, furikake

### **Harissa Roasted Cauliflower 37**

Smoked eggplant, labneh, pomegranate, spiced cracker

### **Brisbane Valley Grilled Quail Whole 52 / Half 26**

Leek fondue, macerated cherries, vin cotto

*Please advise your server of any dietary requirements*

*\* All Credit and Debit Cards incur a processing fee of 1.5%. Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays. 10% surcharge on Sundays.*



## FROM THE BUTCHER'S BLOCK

1.4kg	Roaring Forties Slow Roasted Lamb Shoulder	Pasture-fed, Geelong, VIC	125
300g	Roaring Forties Lamb Rack (4 Point)	Pasture-fed, Geelong, VIC	84
250g	Stone Axe Wagyu Oyster Blade (MB9+)	Grain-fed, High Country, VIC	100
300g	Wanderer Sirloin (MB3+)	Pasture & barley-fed, Gippsland, VIC	58
500g	O'Connor Rib-Eye (MB 2-4)	Pasture-fed, Gippsland, VIC	110
500g	Vintage Galiciana Rib-Eye (MB3+)	Grass-fed, Gippsland, VIC	115
180g	Pure Black Angus Beef Eye Fillet (MB 1-2)	Barley-fed, Gippsland, VIC	58
250g	Reserva Vintage Eye Fillet (MB3+)	Grass-fed, Gippsland, VIC	80
300g	O'Connor Sirloin (MB5+)	Pasture-fed, Gippsland, VIC	75
300g	Rangers Valley Wagyu Rump Cap (MB5+)	Grain-fed, Glen Innes, New England, NSW	78
300g	Rangers Valley Wagyu Scotch (MB5+)	Grain-fed, Glen Innes, New England, NSW	140
1.6kg	Rangers Valley Black Onyx Tomahawk (MB5+)	Grain-fed, Glen Innes, New England, NSW	400
300g	Westholme Flank (MB4-5)	Grain-fed, Far North Queensland, QLD	80
350g	Westholme Scotch (MB4-5)	Grain-fed, Far North Queensland, QLD	115

## FROM THE OCEAN

Served whole, with Montpellier butter

Fish of the Day MP  
 Split Prawns MP  
 Half Shell Scallops MP  
 Southern Rock Lobster, WA MP

## SAUCES AND BUTTERS 6 each

Salsa Verde	Béarnaise	Mushroom Sauce
Green Pepper	Café de Paris Butter	Fermented Chilli Hot Sauce
Red Wine and Bone Marrow	Montpellier Butter	Horseradish
	Selection of Mustards	

## SALADS 17 each

Seasonal lettuce & herb salad chardonnay dressing  
 Mignonette salad, garlic croutons, boiled egg, pecorino  
 Cabbage slaw, mixed grains, apple, herbs, horseradish vinaigrette  
 Beetroot salad, orange, watercress, walnuts, fennel  
 Tomato salad, pickles, red onion, guindillas

## SIDES

Shoestring fries, rosemary salt	12	Dutch carrots, tahini, garlic, salsa macha	17
Dauphinoise potatoes & raclette	14	Macaroni & cheese (contains pork)	17
Duck fat potatoes, thyme & sea salt	14	Stewed corn, smoked creme fraiche	17
Broccoli, roman beans, bagna cauda, pangrattato	17		