

CAPTAIN'S PLATES - \$99PP



HALF DOZEN APELLATION OYSTERS +46

Mignonette dressing

SONOMA OLIVE SOURDOUGH (V)

smoked cultured butter, black salt

HUMMUS (VG)

fermented chilli, fried chickpeas, pistachio dukkah, olive oil, sourdough

CHARCUTERIE (DF)

chef's selection cured meats, house pickles, lavosh, grissini

ROASTED BEETROOT

candy walnuts, truffle goat's curd, pickled radish, red onion pearls

TUNA TARTARE (DF)

wasabi, furikake, radish, ponzu, compressed cucumber

TWICE COOKED POTATOES (GF)

fried rosemary, confit garlic butter, smoked salt

ORGANIC LEAF SALAD (VG, GF)

radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing



ONE SHARED MAIN TO BE SELECTED FOR THE ENTIRE GROUP

WOOD ROASTED CHICKEN (GF)

house fermented peri peri sauce, pickled chilli, toum, lime

CHAR GRILLED KING PRAWNS

miso butter, charred lime, micro coriander

WAGYU RUMP STEAK MB4+

chimichurri, cabernet jus, café de paris butter

1KG BUTCHERS CUT +20PP

Ask waiter for details

*All our steaks are cooked over open fire using European charcoal and iron bark.
steaks are all served with red wine jus*



ESPRESSO MARTINI TO FINISH +15

Please inform a team member if you have allergies or intolerances.

We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

(VG) Vegan / (V) Vegetarian / (GF) Gluten Free / (DF) Dairy Free



Please note: all credit, debit card and me&u mobile order transactions incur a bank surcharge fee of 1%+GST. EFTPOS (must insert card & select cheque or savings). A 10% surcharge applies on Sundays and 15% on public holidays.

VOYAGE DE LUXE FEAST - \$120PP



HALF DOZEN APELLATION OYSTERS +46

Mignonette dressing

SONOMA OLIVE SOURDOUGH (V)

smoked cultured butter, black salt

HUMMUS (VG)

fermented chilli, fried chickpeas, pistachio dukkah, olive oil, sourdough

CHARCUTERIE (DF)

chef's selection cured meats, house pickles, lavosh, grissini

HANDMADE BURRATA (V)

wood fired peppers, crostini, green olive, orange blossom honey

MARKET CRUDO (GF, DF)

green herb salsa, eschalot, cucumber, chilli, caviar

TWICE COOKED POTATOES (GF)

fried rosemary, confit garlic butter, smoked salt

ORGANIC LEAF SALAD (VG, GF)

radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing

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TWO SHARED MAINS TO BE SELECTED FOR THE ENTIRE GROUP

WOOD ROASTED CHICKEN (GF)

house fermented peri peri sauce, pickled chilli, toum, lime

JOHN DORY (GF, DF)

sauce verde, charred fennel, fried capers, fennel fronds, chervil

12HR SLOW ROASTED LAMB SHOULDER (GF)

red wine jus, smoked umami butter, chives, charred onion

WAGYU RUMP STEAK MB4+ (GF)

chimichurri, cabernet jus, café de paris butter

IKG BUTCHERS CUT +20PP

Ask waiter for details

*All our steaks are cooked over open fire using European charcoal and iron bark.
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CHOCOLATE COFFEE BROWNIE (GF)

mocha cremeux, coal torched marshmallow, salted caramel

KAFFIR LIME COCONUT PANNA COTTA (VG, GF)

wood smoked pineapple, passionfruit, raspberry, charcoal lime meringue

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