



## SHARE STYLE MENU

### SNACKS

<b>SONOMA OLIVE SOURDOUGH</b>	16
<i>smoked cultured butter, black salt</i>	
<b>HUMMUS</b>	18
<i>fermented chilli, fried chickpeas, pistachio dukkah, olive oil, sourdough</i>	
<b>TASMANIAN SCALLOP</b>	12EA
<i>truffle salami, roasted bell pepper sauce, citrus crumb, chervil</i>	
<b>HASSEL BACK POTATO</b>	14EA
<i>truffle whipped ricotta, caviar, micro chervil</i>	
<b>TUNA TARTARE</b>	18
<i>wasabi, furikake, radish, ponzu, compressed cucumber</i>	
<b>APPELLATION OYSTERS</b>	HALF DOZ 46
<i>mignonette dressing</i>	
<b>IOG CAVIAR</b>	90
<i>crème fraiche, chives, cornichons, eschalots, blinis, potato crisp</i>	
<b>CAVIAR BUMP AND BELVEDERE VODKA 30ML</b>	49

### SMALL PLATES

<b>DUCK LIVER PATÉ</b>	28
<i>beetroot dust, pickled charred onion, cornichons, crisp bread</i>	
<b>HANDMADE BURRATA</b>	30
<i>wood fired peppers, crostini, green olive, orange blossom honey</i>	
<b>MARKET CRUDO</b>	34
<i>green herb salsa, eschalot, cucumber, chilli, caviar</i>	
<b>CHARCUTERIE</b>	34
<i>chef's selection cured meats, house pickles, lavosh, grissini</i>	
<b>LOBSTER RISONI</b>	38
<i>tomato, xo butter, fennel, micro coriander</i>	

### FROM THE GARDEN

<b>BUTTERY CONFIT CABBAGE</b>	28
<i>miso cream, herb oil, black garlic, red cabbage dust</i>	
<b>SMOKED EGGPLANT</b>	26
<i>spiced coconut spinach, couscous, smoked peppers</i>	
<b>WOOD FIRED BROCCOLI</b>	25
<i>saffron yoghurt, green tahini, smoked dukkah, coal roasted red grapes</i>	
<b>CHARRED ASPARAGUS</b>	28
<i>smoked lime whipped ricotta, pesto, basil, fresh herb salad</i>	

*One bill per table, no split payments*

• Ingredients are subject to seasonality • All menu selections and pricing are subject to change • All our food may contain nuts, shellfish & other allergens. • \$3pp cakeage fee applies to all cakes brought into the venue • Surcharges apply to card payments  
• A 10% surcharge applies on Sundays and 15% on public holidays.



## FROM THE OCEAN

<b>CHAR GRILLED KING PRAWNS</b>	40
<i>miso butter, charred lime, micro coriander</i>	
<b>JOHN DORY</b>	48
<i>sauce verde, charred fennel, fried capers, fennel fronds, chervil</i>	
<b>WHOLE MARKET FISH</b>	MP
<i>coal roasted</i>	
<b>WHOLE SOUTHERN ROCK LOBSTER</b>	MP
<i>coal roasted</i>	

## FROM THE LAND

<b>WOOD ROASTED CHICKEN</b>	HALF \$33 / WHOLE \$60
<i>house fermented peri peri sauce, pickled chilli, toum, lime</i>	
<b>DUCK BREAST</b>	48
<i>parsnip puree, caramelised eschalot, puffed grain, confit fennel, prune jus</i>	
<b>12HR SLOW ROASTED LAMB SHOULDER</b>	99
<i>red wine jus, smoked umami butter, chives, charred onion</i>	

## BUTCHER'S BLOCK

ALL OUR STEAKS ARE COOKED OVER OPEN FIRE USING EUROPEAN CHARCOAL AND IRON BARK  
STEAKS ARE ALL SERVED WITH RED WINE JUS AND A SINGLE CHOICE OF CONDIMENT

<b>SIRLOIN STEAK MB3+ 300G</b>	65
<b>WAGYU RUMP STEAK MB4+ 300G</b>	70
<b>ANGUS RIB FILLET MB3+ 400G</b>	95
<b>BUTCHER'S CHOICE STEAK 500G</b>	MP
<b>BUTCHER'S CUT STEAK 1KG</b>	MP

### CONDIMENTS

<b>PEPPERCORN</b>	6	<b>UMAMI BUTTER</b>	7
<b>RED WINE JUS</b>	6	<b>CHIMICHURRI</b>	6
<b>FERMENTED CHILLI</b>	7	<b>CAFÉ DE PARIS BUTTER</b>	5

## SIDES

<b>ROASTED BEETROOT</b>	18
<i>candy walnuts, truffle goat's curd, pickled radish, red onion pearls</i>	
<b>HEIRLOOM TOMATO SALAD</b>	22
<i>herb oil, fig balsamic, garlic croutons, buffalo mozzarella, compressed watermelon</i>	
<b>ORGANIC LEAF SALAD</b>	18
<i>radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing</i>	
<b>TWICE COOKED POTATOES</b>	16
<i>fried rosemary, confit garlic butter, smoked salt</i>	



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## FIRST MATE'S ADDITION

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SHARE STYLE SET MENU | FOR GROUPS OF 4 AND ABOVE

**\$89PP**

**SONOMA OLIVE SOURDOUGH**

*smoked cultured butter, black salt*

**HUMMUS**

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

**ROASTED BEETROOT**

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

**TUNA TARTARE**

*wasabi, furikake, radish, ponzu, compressed cucumber*

**TWICE COOKED POTATOES**

*fried rosemary, confit garlic butter, smoked salt*

**ORGANIC LEAF SALAD**

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

**WOOD ROASTED CHICKEN**

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

*One bill per table, no split payments*

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## CAPTAIN'S PLATES

SHARE STYLE SET MENU | FOR GROUPS OF 4 AND ABOVE

**\$99PP**

### SONOMA OLIVE SOURDOUGH

*smoked cultured butter, black salt*

### HUMMUS

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

### CHARCUTERIE

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

### TUNA TARTARE

*wasabi, furikake, radish, ponzu, compressed cucumber*

### ROASTED BEETROOT

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

### TWICE COOKED POTATOES

*fried rosemary, confit garlic butter, smoked salt*

### ORGANIC LEAF SALAD

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

ONE SHARED MAIN TO BE SELECTED FOR THE ENTIRE GROUP

### WOOD ROASTED CHICKEN

*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*

*One bill per table, no split payments*

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