

Our à la carte menu offers a refined yet flexible dining experience – thoughtfully designed for sharing, but equally suited to a traditional three-course format.

Whether shared or savored individually, the choice is yours.

CAVIAR

10G CAVIAR (LD0) | 90
Creme fraiche, chives, cornichons, eschalots, blinis, potato crisp

CAVIAR BUMP | 49
Belvedere Vodka (30ml)



STARTERS

SANOMA OLIVE SOURDOUGH (V, LG0) | 16
Smoked cultured butter, black salt

APPELLATION OYSTERS (LG, LD) 1/6 DOZEN | 46
Mignonette dressing

HUMMUS (VG, LG0, LD, V) | 18
Fermented chilli, fried chickpeas, pistachio dukkah, olive oil, sourdough

TASMANIAN SCALLOP (LG0) | 12EA
Truffle salami, roasted bell pepper sauce, citrus crumb, chervil



ENTREES

TUNA TARTARE (LG, LD) | 18
Wasabi, furikake, radish, ponza, compressed cucumber

DUCK LIVER PATE | 28
Beetroot dust, pickled charred onion, cornichons, crisp bread

HANDMADE BURRATA (V, LG0) | 30
Wood-fired peppers, crostini, green olive, orange blossom honey

MARKET CRUDO (LG, LD) | 34
Green herb salsa, eschalot, cucumber, c hilli, caviar

CHARCUTER (LD0) | 34
Chef's selection of cured meats, house pickles, lavosh, grissini

MAINS

BUTTERY CONFIT CABBAGE (V, LG) | 28
Miso cream, herb oil, black garlic, red cabbage dust

SMOKED EGGPLANT (VG, V, LG0) | 26
Spiced coconut spinach, couscous, smoked peppers

WOOD FIRED BROCCOLI (V, LD0, VG0) | 25
Saffron yoghurt, green tahini, smoked dukkah, coal roasted grapes

CHARRED ASPARAGUS (V, LG, LD0, VG) | 28
Smoked lime whipped ricotta, pesto, basil, fresh herb salad

WOOD ROASTED CHICKEN (LG) 33 (1/2) / 60 (WHOLE)
House fermented peri peri sauce, pickled chilli, toum, lime

DUCK BREAST (LG0) | 48
Parsnip puree, caramelized eschalot, puffed grain, confit fennel, prune jus

12HR SLOW ROASTED LAMB SHOULDER (LG)
Red wine jus, smoked umami butter, chives, charred



SEAFOOD & CRUSTACEAN

LOBSTER RISON | 38
Tomato, xo butter, fennel, micro coriander

CHAR-GRILLED KING PRAWNS (LG) | 40
Miso butter, charred lime, micro coriander

JOHN DORY (LD, LG) | 48
Sauceverde, charred fennel, fried capers, fennel fronds, chervil

CHARRED ASPARAGUS (V, LG, LD0, VG) | 28
Smoked lime whipped ricotta, pesto, basil, fresh herb salad

WHOLE MARKET FISH | MP
Coal roasted

WHOLE SOUTHERN ROCK LOBSTER | MP
Coal roasted

Please note: all credit and debit card transactions incur a bank surcharge fee of 1%+GST. EFTPOS(must insert card & select chequeor savings) and The Pass transactions are surcharge free. A surcharge of 10%applies on Sundays & 15% on Public Holiday

STEAK

All steaks are cooked over open fire using European charcoal and iron bark. All steaks are served with red wine jus and a single choice of condiment.

300G SIR LOIN MB3+ | 65

300G WAGYU RUMP MB4 | 70

400G ANGUS RIB FILLET MB3+ | 95

500G BUTCHERS CHOICE STEAK | MP

1KG BUTCHERS CHOICE STEAK | MP

CHOICE OF CONDIMENT

PEPPERCORN (LG) | 6

RED WINE JUS (LD, LG) | 6

FERMENTED CHILLI (LG) | 7

UMAMI BUTTER (LG) | 7

CHIMICHURRI (LG) | 6

CAFE DE PARIS BUTTER (LG) | 5



SIDES

ROASTED BEETROOT (V, LG, LD0) | 18
Candied walnuts, truffles goat's curd, pickled radish, red onion pearls

HEIRLOOM TOMATO SALAD (V, LG, VG0) | 22
Herb oil, fig balsamic, garlic croutons, buffalo mozzarella, compressed watermelon

ORGANIC LEAF SALAD (VG, LG, LD, V) | 18
Radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing

TWICE COOKED POTATOES (V, LG0) | 16
Fried rosemary, confit garlic butter, smoked salt

HASSELBACK POTATO (LG, V) | 14EA
Truffle whipped ricotta, caviar, micro chervil



V - Vegetarian | VG - Vegan | LD - Low Dairy | LG - Low Gluten | O - Option
Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens.

CAPTAIN'S PLATE

Share style set menu \$99 | For groups of 4 and above

TO START

SONOMA OLIVE SOURDOUGH (V)
smoked cultured butter, black salt

MARKET CRUDO (LG, LD)
green herb salsa, eschalot, cucumber, chilli, caviar

HANDMADE BURRATA
3 0 wood fired peppers, crostini, green olive, orange blossom honey

CHARCUTERIE (LD)
chef's selection cured meats, house pickles, lavosh, grissini

MAINS TO SHARE

CHAR-GRILLED KING PRAWNS
miso butter, charred lime, micro coriander

12HR SLOW ROASTED LAMB SHOULDER
red wine jus, smoked umami butter, chives, charred onion

SIDES TO SHARE

ROASTED BEETROOT
candy walnuts, truffle goats curd, pickled radish, red onion pearls

COOKED POTATOES (LG)
fried rosemary, confit garlic butter, smoked salt

ORGANIC LEAF SALAD (VG, LG)
radicchio, green oak, radish, eschalot, dill, chervil, lemon

VOYAGE DE LUXE FEAST

Share style set menu \$129 | For groups of 4 and above

TO START

SONOMA OLIVE SOURDOUGH (V)
smoked cultured butter, black salt

MARKET CRUDO (LG, LD)
green herb salsa, eschalot, cucumber, chilli, caviar

HANDMADE BURRATA
3 0 wood fired peppers, crostini, green olive, orange blossom honey

CHARCUTERIE (LD)
chef's selection cured meats, house pickles, lavosh, grissini

MAINS TO SHARE

SIRLION STEAK 300G MB3+
chimichurri, cabernet jus, café de Paris butter

JOHN DORY (LG, LD)
sauce verde, charred fennel, fried capers, fennel fronds, chervil

DUCK BREAST
parsnip puree, caramelised eschalot, puffed grain, confit fennel, prune jus

SIDES TO SHARE

ROASTED BEETROOT
candy walnuts, truffle goats curd, pickled radish, red onion pearls

HASSELBACK POTATO
truffle whipped ricotta, caviar, micro chervil

ORGANIC LEAF SALAD (VG, LG)
radicchio, green oak, radish, eschalot, dill, chervil, lemon

TO FINISH

CHOCOLATE COFFEE BROWNIE (LG)
mocha cremieux, coal torched marshmallow, salted caramel

LEMON BUTTERFLY
lemon curd, puffed quinoa, citrus cheesecake, blueberry jelly, butterfly pea

Shared course dining experience for ease and elegance. Let us take care of the details while you enjoy the experience.