

SNACKS TO START

WARM SOURDOUGH LDO, V, VGO	6
<i>whipped cultured butter, wakame salt (per person)</i>	
WARM AUSTRALIAN OLIVES LD, LG, V, VG	12
<i>orange, chilli, bay, fennel, extra virgin olive oil</i>	

RAW BAR

NATURAL SYDNEY ROCK OYSTERS LD, LG	42
<i>½ dozen freshly shucked, lemon</i>	
NATURAL SYDNEY ROCK OYSTERS LD, LG	42
<i>½ dozen freshly shucked, finger lime, shallot & chardonnay vinegar</i>	
TEMPURA SYDNEY ROCK OYSTERS	45
<i>½ dozen tempura, wakame, wasabi mayo, tobiko roe</i>	
CHILLED MORTON BAY BUG TAILS LD, LG	45
<i>dill & lemon mayonnaise, spicy sauce, lemon</i>	
BLUE FIN TUNA CRUDO LD	36
<i>smoked shoyu, ginger, chilli, coriander, yarra valley salmon roe</i>	

HOT & COLD SEAFOOD PLATTER	179
<i>chilled natural oysters (4pc), blue fin tuna crudo, chilled king prawns, Moreton bay bug, salt & pepper squid, battered flathead, goujons, crab paella balls, fries, lemon, spicy sauce, dill mayonnaise</i>	

SMALL PLATES

CHILLED PRAWN COCKTAIL LD, LG	35
<i>poached Australian king prawns, dill, shallot, spicy sauce, iceberg, tobiko roe</i>	
WAGYU STEAK TARTARE LG	34
<i>egg yolk, gaufrette potato, horseradish, parmesan</i>	
ARTISAN BURRATA LG, V	32
<i>buffalo milk, confit heirloom tomato, black olive scorched zucchini, basil, extra virgin olive oil</i>	
SPANNER CRAB PAELLA BALLS	33
<i>QLD hand-picked spanner crab, Bomba DOP rice, saffron aioli, chive</i>	
CHAR-GRILLED WHOLE KING PRAWN LD, LG	13
<i>fermented chilli, miso, extra virgin olive oil (min 2pcs)</i>	
TEMPURA ZUCCHINI FLOWER LD, LG, V, VG	29
<i>chilli jam, wakame salt</i>	

MAINS

DUCK BREAST LG	48
<i>crispy skin duck, parsnip puree, caramelised eschalot, puffed grain, finger fennel, prune jus</i>	
FISH & CHIPS LD	42
<i>crispy battered SA flathead fillet, chunky house fries, mushy pea, tartare, lemon</i>	
JOHN DORY FILLET	57
<i>pan-fried crispy skin, caponata, extra virgin olive oil, lemon</i>	
LAMP RUMP LG	44
<i>smoked eggplant, charred baby leek, potato fondant, jus</i>	
WAGYU BEEF BURGER	33
<i>triple wagyu beef patty, American cheese, big pickle, fried onion, truffle mayonaise, broiche bun</i>	
VODKA CALMARATA PASTA	42
<i>nduja, tomato, wine, cream, basil, parmesan</i>	
SPINACH MAFALDINE PASTA LD, V, VG	39
<i>sauteed mushroom, dried tomato, basil, garlic, chilli, lemon extra virgin olive oil</i>	
COS LEAF SALAD LDO, LG, V	28
<i>blue cheese dressing, lemon, walnuts</i>	



GRILL

<i>Steaks served with your choice of sauce or condiment</i>	
SIRLION STEAK LD, LG	54
<i>black angus, 300g, 120-day grain fed mb2+ riverine nsw</i>	
WAGYU RUMP STEAK LD, LG	57
<i>Chauvel citrus pure breed wagyu 250g, 400-day grain fed mb6-7+</i>	
BEEF TENDERLION FILLET LD, LG	66
<i>pasturelands 200g, 120-day grass fed msa mb2+ nsw</i>	
RIB-EYE ON THE BONE FOR 2 LD, LG	160
<i>black angus, 800g, 120-day grain fed mb2+ riverine nsw</i>	
MURRAY COD FILLET LG	72
<i>charcoal grilled, lemon beurre blanc, yarra valley salmon roe</i>	
ADD RED WINE JUS / GREEN PEPPERCORN SAUCE / BEARNAISE / CHIMICHURRI / WIPPED GARLIC BUTTER 6	

SIDES

CHUNKY HOUSE FRIES LD, LG, VO, VGO	16
<i>wagyu fat, smoked salt</i>	
BROCCOLINI LD, LG, V, VG	17
<i>wood grilled, lemon extra virgin olive oil</i>	
MASH & GRAVY VO, VGO	18
<i>cultured butter mash, chicken gravy, crispy chicken skin</i>	
LEAF SALAD LD, LG, V, VG	16
<i>selected leaves, petit herbs, dijon mustard vinaigrette</i>	
HEIRLOOM CARROTS LD, LG, V	18
<i>miso & hot honey</i>	
HASSELBACK POTATO LG, V	18
<i>lemon beurre blanc, chilli oil</i>	
MAC & CHEESE V	18
<i>four cheeses</i>	

DESSERT

CHOCOLATE DELICE LD, LG	21
<i>Kirsch & vanilla poached cherries, lemon ice cream, Italian meringue</i>	
LEMON TART LD, LG	21
<i>chantilly cream, raspberries</i>	
COCONUT PANNACOTTA LD, LG	21
<i>caramelised peaches, lemon thyme syrup</i>	

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) and The Pass transactions are surcharge free. 15% public holiday surcharge applies.

SET MENUS

Shared course dining experience for ease and elegance. Let us take care of the details while you enjoy the experience. For groups of 2 and above



FEED ME MENU | 99PP

ENTREES TO SHARE

WARM SOURDOUGH | V
whipped cultured butter, wakame salt

ARTISAN BURRATA | V, LG
buffalo milk, confit heirloom tomato, black olive, scorched zucchini, basil, extra virgin olive oil

CHILLED PRAWN COCKTAIL | LD, LG
poached Australian king prawns, dill, shallot, spicy sauce, iceberg, tobiko roe

TEMPURA ZUCCHINI FLOWER | VG, V, LD, LG
chilli jam, wakame salt

MAINS TO SHARE

JOHN DORY FILLET | LD, LG
pan-fried crispy skin, caponata, extra virgin olive oil, lemon

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

SIRLOIN STEAK | LD, LG
black Angus 300g, 120-day grain fed MB2+ Riverine NSW
Served with red wine jus

SIDES TO SHARE

CHUNKY HOUSE FRIES | VO, LD, LG
wagyu fat, smoked salt

BROCCOLINI | VG, LD, LG
grilled wood, lemon extra virgin olive oil

LEAF SALAD | VG, LD, LG
selected leaves, petit herbs, Dijon mustard vinaigrette

FEED ME MENU | 129PP

ENTREES TO SHARE

WARM SOURDOUGH | V
whipped cultured butter, wakame salt

BLUE FIN TUNA CRUDO | LD, LG
smoked shoyu, ginger, chilli, coriander, Yarra valley salmon roe

ARTISAN BURRATA | V, LG
buffalo milk, confit heirloom tomato, black olive, scorched zucchini, basil, extra virgin olive oil

CHILLED PRAWN COCKTAIL | LD, LG
poached Australian king prawns, dill, shallot, spicy sauce, iceberg, tobiko roe

TEMPURA ZUCCHINI FLOWER | VG, V, LD, LG
chilli jam, wakame salt

MAINS TO SHARE

JOHN DORY FILLET | LD, LG
pan-fried crispy skin, caponata, extra virgin olive oil, lemon

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

VODKA NDUJA CALAMARATA
nduja, tomato, wine, cream, basil, parmesan

BEEF TENDERLOIN FILLET | LD, LG
Grasslands 200g, 120-day grass fed MSA MB+2 NSW
Served with red wine jus

SIDES TO SHARE

CHUNKY HOUSE FRIES | VO, LD, LG
wagyu fat, smoked salt

BROCCOLINI | VG, LD, LG
grilled wood, lemon extra virgin olive oil

LEAF SALAD | VG, LD, LG
selected leaves, petit herbs, Dijon mustard vinaigrette

DESSERT

VALRHONA CHOCOLATE DELICE | V, LG
Kirsch & vanilla poached cherries, toasted Italian meringue