

SMALL BITES

Loulou wheat sourdough Cultured butter	8ea	Fruits de mer tartlet (M) Bluefin tuna, ocean trout & sea urchin	16ea
Sydney Rock Oysters (A) House vinaigrette	45/90	Scallop & abalone beignet (M) Pale ale, seaweed mustard	17ea
Fried Gordal olives N'duja & stracciatella	12	Blue swimmer crab cakes (I) Crab mayonaise, finger lime & salmon roe	16ea
Gnocchi fritti Truffle'd Brillat-Savarin, aleppo pepepr	16	Marinated razor clams (I) Fried sourdough, garlic, parsley & bone marrow	18ea

ENTREES

Spring garden salad Stracciatella, quail's egg & shaved walnut	34	Blue swimmer crab risotto (I) "Riso al Salto" Tomato butter, N'duja & chilli	45
Yellowfin tuna (A) Verjus & citrus vinaigrette	35	Scallop agnolotti (I) Sauce caviar, lemon & chervil	42
Chicken liver parfait Blood orange, sour cherries & fruit loaf	36	Fremantle octopus (I) Eggplant, green tomato & fine herbs	40
Pâté en croûte Pork, prune, pistachio & black garlic	35	Roasted King prawns (A) Garlic, brown butter & parsley	46
Steak & anchovy tartare (prepared tableside) (I) 39/58 Traditional condiments, bagna cauda & crisps		Grilled chorizo Red peppers, white beans & fennel	34

MAINS & SPECIALTIES

Hawksburry river calamari (A) Lobster butter, broccoli leaf & garlic	54	Bannockburn chicken breast Mash potato, Petits pois à la française & morels	56
John dory (I) Shellfish ragù, confit tomato & saffron	60	Spatchcock & lobster en croûte Foie gras & Sauce Périgueux	160
Ocean trout (A) Ratatouille, zucchini flower farci & basil	56	Whole dry-aged Aylesbury duck à la Presse Lentils du puy, dates & hazelnuts	195

THE GRILL

Aged wagyu cheeseburger Pickles, onion & fries	35	Scotch fillet 350g, Pasturelands MBS2+, NSW	85
Flat iron steak 300g, Brooklyn valley MBS3+, VIC	65	Bone-in sirloin 650g, Brooklyn Valley MBS3+, VIC	150
Tenderloin 250g, Riverine MBS2+, NSW	75	Rib eye 800g, Westholme wagyu MBS4-5+, QLD	240
Marga lamb rump 450g, Oberon, NSW	85		

SIDES & SAUCES

Skin-on fries	16	Green sauce	6
House lettuce Honey vinaigrette	16	Bearnaise sauce	6
Spring peas Green olives, goat's cheese & mint	16	Cafe de Paris	6
Cherry tomatoes Yellow nectarine & basil	16	Smoked bone marrow butter	8
Grilled Broccolini Hazelnuts, anchovy dressing	16	Roasted foie gras	25