

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 'Nduja & 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 Goat's cheese, quail's egg & shaved walnut	34	Blue swimmer crab risotto (I) "Riso al Salto" Tomato butter, N'duja & chilli	45
Bluefin tuna crudo (A) Globe artichoke à la barigoule	35	Scallop agnolotti (I) Riesling, lemon & chervil	42
Chicken liver parfait Blood orange, toasted buckwheat & fruit loaf	36	Fremantle octopus (I) Eggplant, green tomato & fine herbs	40
Pâté en croûte Pork, prune, pistachio & black garlic	35	Skull Island king prawns (A) Vadouvan, brown butter & lemon	46
Steak & anchovy tartare (prepared tableside) (I) 39/58 Traditional condiments, bagna cauda & crisps		Grilled chorizo Red pepper vinaigrette, fennel & watercress	34

MAINS & SPECIALTIES

Hawksburry river calamari (A) Lobster butter, broccoli leaf & garlic	54	Marga lamb Barsnley chop Herb crusted, mint jelly	85
Ocean trout (A) "Bouillabaisse" confit tomato & saffron	58	Beef & foie gras en pithivier Gentleman's relish, sauce Périgieux	180
Bannockburn chicken breast Mash potato, Petits pois à la française & morels	56	Whole dry-aged Aylesbury duck à la Presse Lentils du puy, dates & hazelnuts	195

GRILL

Aged wagyu cheeseburger Pickles, onion & fries	35	Scotch fillet 350g Pasturelands MBS2+, NSW	85
Fillet of John dory 180g Mussels, Café de Paris, NZ (I)	72	Bone-in sirloin 650g, Brooklyn Valley MBS3+, VIC	150
Chuck tail flap 250g, Kidman premium MBS4+, QLD	65	Rib eye 800g, Westholme wagyu MBS4-5+, QLD	220
Tenderloin 250g, Riverine MBS2+, NSW	75		

SIDES & SAUCES

Skin-on fries	16	Green sauce	8
House lettuce Lemon thyme vinaigrette	16	Bearnaise sauce	8
Spring peas Green olives, goat's cheese & mint	16	Horseradish crème fraîche	8
Cherry tomatoes White anchovies & basil	16	Smoked bone marrow butter	8
Broccolini Stracciatella, hot honey & hazelnut	16	Roasted foie gras	15