SMALL BITES

Loulou wheat sourdough 8ea
Cultured butter

Sydney Rock Oysters (A) 45/90
House vinaigrette

Fried Gordal olives 14
N'duja & stracciatella

Gnocchi fritti 18
Truffle'd Brillat-Savarin, aleppo pepepr

Fruits de mer tartlet (M) 16ea
Yellowfin tuna, ocean trout & sea urchin

Scallop & abalone beignet (M) 17ea
Pale ale, seaweed mustard

Blue swimmer crab croqeutte (I) 16ea
Crab mayonaise, finger lime & salmon roe

Marinated razor clams (I) 18ea
Fried sourdough, garlic, parsley & bone marrow

ENTREES

Summer garden salad 34
Market bounty, Stracciatella & walnut

Yellowfin tuna niçoise (A) 36
Green beans, white anchovy & Sicilian olives

Pink snapper crudo (A) 36
Verjus & citrus vinaigrette

Chicken liver parfait 36
Blood orange, sour cherries & hazelnut loaf

Pâté en croûte 35
Pork, fig, pistachio & black garlic

Steak & anchovy tartare (prepared tableside) (I) 39/58
Traditional condiments, bagna cauda & crisps

Blue swimmer crab risotto (I) 45
"Riso al Salto" tomato butter, N'duja & chilli

Scallop agnolotti (I) 42
Sauce caviar

Fremantle octopus (A) 44
Bbq mussels, red pepper & tomato vinaigrette

Roasted King prawns (A) 46
Garlic, brown butter & parsley

MAINS & SPECIALTIES

Hawksburry river calamari (A) 54
Lobster butter, broccoli leaf & garlic

John dory (I) 62
Shellfish ragù, confit tomato & saffron

Coral trout (A) MP
Ratatouille, zucchini flowers & basil

Bannockburn chicken breast 56
Mash potato, Petits pois à la française & morels

Dry aged pork chop 90
Cognac, sauce au poivre

Margra lamb rump 85
Herb crusted, mint jelly

Spatchcock, foie gras & lobster en croûte 160
Mash potato, sauce Périgueux

Whole dry-aged Aylesbury duck à la Presse 195
Smoked Toulouse sausage "cassoulet"

THE GRILL

Aged wagyu cheeseburger Pickles, onion & fries 35

Flat iron steak *300g, Brooklyn valley MBS3+, VIC* 68

Tenderloin *250g, Riverine MBS2+, NSW* 75

Scotch fillet 350g, Pasturelands MBS2+, *NSW* 85

Bone-in sirloin *650g, Brooklyn Valley MBS3+, VIC* 150

Rib eye *800g, Westholme wagyu MBS4-5+, QLD* 240

SIDES & SAUCES

Skin-on fries 16

House lettuce Honey vinaigrette 16

Summer peas Olives, goat's cheese & mint 16

Oxheart tomatoes Yellow nectarine & basil 16

Grilled broccolini Hazelnuts, Caesar dressing 16

Cafe de Paris 6

Bearnaise sauce 6

Black garlic mustard 6

Smoked bone marrow butter 6

Roasted foie gras 25

While we strive to meet dietary needs, we cannot guarantee allergan-free kitchen & food. A surcharge of 15% applies on public holidays.