

Winter

OYSTERS

Seasonally sourced freshly shucked & served natural, Campari dressing 5e

CRUDO

W.A Tuna carpaccio aleppo chilli & tomato vinaigrette, pickled sweet onion 24

Beef tartare potato gratin, pickled shallots, capers, cured egg yolk (2) 22

SMALL PLATES

Sourdough cultured butter 8

Pork & pepperberry salami pickled zucchini 22

Toolunka Creek olives mixed & marinated 10

Burrata kumquat agro dolce, toasted walnut, mint oil 26

Beetroot ravioli goats cheese, hazelnut, brown butter, sage (2) 18

Polenta chips whipped ricotta, preserved lemon (2) 12

Eggplant parmigiana croquettes basil aioli (2) 16

Scallop tartlet brick pastry, chive & garlic emulsion 9

Fried W.A calamari green pepper emulsion, lime compote 26

Lobster roll lime mayo, caviar, milk bun (1) 18

Crab taco spanner crab, avocado, jalapenos, coriander, kohlrabi (1) 11

White anchovies marinated, lemon oil, fennel pollen 18

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PASTA

Available 12-3PM & 5-10PM

Gnocchi red wine braised beef brisket, confit chilli 40

Pipe rigate chorizo alla vodka, roasted cherry tomatoes 38

Pappardelle local swordfish, mussels, eggplant ragu 45

Risotto S.A king prawn meat, Jerusalem artichoke, avruga caviar 42

MAINS

Available 12-3PM & 5-10PM

Gippsland Sirloin 300g, Vintage Beef Co. Galicana, MB 3+ grass fed, red wine braised radicchio, parsnip puree, Sangiovese jus 56

Veal cotoletta shaved savoy cabbage, seeded mustard dressing, parmesan 46

Goat balsamic braised, celeriac, gremolata 45

Fish du jour wait staff to advise MP

SIDES

Pommes frites 12

Coral lettuce palm sugar vinaigrette 12

Gratin butternut pumpkin, cavolo nero, gruyere 14

Brussels sprouts roasted sesame dressing 15

KIDS

Eat free between 5-6PM

Pasta with choice of napoli, bolognese OR butter sauce 19

Steak fillet with chips OR salad 21

Battered fish fillet with chips OR salad 21

We are committed to sourcing produce with complete consideration for welfare and sustainability.
Our fish is native and wild caught using environmentally friendly methods or sustainably farmed.
We source local produce from growers and farmers which results in better tasting produce that shifts with the seasons.
We are dedicated to accommodating dietary requirements with prior notice.

Please note a 10% surcharge applies on Sundays and 15% on public holidays

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DESSERT

Tiramisu	16
savoiardis, mascarpone, cacao, coffee	
Doughnuts	16
nashi pear compote, vanilla mascarpone	
Sticky date pudding	14
caramelised mandarin, bourbon & butterscotch sauce	
Apple & rhubarb semifreddo	18
feuillitine, cacao butter pearls	
Affogato	10
with liqueur	+ 8

CHEESE

Rotating selection, served with seasonal fruit paste, seeded crackers	
Single serve (30g)	12
Selection of three (30g each)	28

SWEET, FORTIFIED & DIGESTIVES

2019 Le Tertre du Lys D'or, Sauternes FR	16
Yalumba 'Antique Tawny', Eden Valley SA	14
NV Valespino Pedro Ximenez, Jerez SP	12
Po' di Poli Grappa di Moscato, Veneto IT	15
Deau 'Black' Rare XO, Cognac FR	29
Amaro Nonino 'Riserva', Friuli IT	16
Caffo Vecchio Amaro del Capo, Calabria IT	13

For more option, please consult our full beverage list

COCKTAILS

Speranza	22
Pistachio, thickened cream, limoncello, honey	
Espresso Martini	22
Vodka, coffee, Mr. Black, sugar	