

Winter

OYSTERS

Served natural	seasonally sourced, gin, calamansi citrus dressing	5.5e
Rockefeller	oven baked, spinach, cream, Pernod	7e

CRUDO

Kingfish	ginger shoyu, sesame oil, pickled cucumber, puffed black rice	28
Marinated sardines	torched, mayo, sicilian dressing, grilled sourdough (2)	18
Beef carpaccio	horseradish emulsion, chives, fried capers, parmesan	28

SMALL PLATES

Flour House sourdough	CopperTree Farm cultured butter	10
Norcia salami	fennel jam	24
Sicilian Nocelara green olives	mixed & marinated	10
Torn buffalo mozzarella	poached quince, pistachio, mint	28
Beetroot ravioli	goats cheese, hazelnut, brown butter, sage (2)	18
Seared scallops	curry beurre blanc, pickled cauliflower (2)	24
Lobster roll	yuzu mayo, avruga caviar, milk bun (1)	18
Crab taco	king crab, kholrabi, avocado, pickled green chilli (1)	15
Calamari	Kalamata olives, celeriac puree, nduja dressing	28
Croquettes	Jamon, manchego, burnt apple puree (2)	24
Pork loin skewer	guanciale, agrodolce glaze, chimmichurri aioli (1)	15

We are committed to sourcing produce with complete consideration for sustainability and quality.
Our fish is native, sustainably farmed or wild caught using environmentally friendly methods.
We source produce from local suppliers which results in better tasting, seasonal dishes.
We are dedicated to accommodating dietary requirements with prior notice.

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PASTA

Available 12-3PM & 5-10PM

Gnocchi	white wine braised lamb shoulder, olives, preserved lemon gremolata	42
Linguine	blue swimmer crab, chilli, garlic, broccoli	44
Paccheri	red wine braised beef ragu, cavolo nero, parmesan	42
Risotto	king prawn, Jerusalem artichoke, bisque, sumac	44

MAINS

Available 12-3PM & 5-10PM

Eye Fillet	220g grass fed Flinders kipfler potato fondant, butter poached turnips, confit garlic, red wine jus	65
Beef cheek	cannellini bean puree, chicory, pickled mustard, Pedro Ximenez	52
Confit boneless duck leg	parsnip puree, Zuni pickles, hazelnut, marsala glaze	45
Fish du jour	wait staff to advise	MP

SIDES

Pommes frites	13
Oak lettuce champagne mustard dressing	13
Brussels sprouts cashew cream, preserved lemon dressing	15
Cauliflower gratin nduja, pangratatto	16

KIDS

Eat free between 5-6PM

Pasta	with choice of napoli, bolognese OR butter sauce	21
Steak fillet	with chips OR salad	23
Battered fish fillet	with chips OR salad	23

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

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DESSERT

Tiramisu	18
savoardi, mascarpone, cacao, coffee	
Pear & yuzu financier	20
almond praline, pear compote, yuzu gel	
Chocolate & cherry mille feuille	22
caramalised puff pastry, dark chocolate cremeu, cherry gel	
Apple crumble	20
vanilla bean ice cream	
Affogato	10
with liquer	+ 9

CHEESE

Rotating selection, served with seasonal fruit paste, seeded crackers	
Single serve (30g)	12
Selection of three (30g each)	32

SWEET, FORTIFIED & DIGESTIVES

2019 Royal Tokaji 'Blue Label' Aszu HU	19
Yalumba 'Antique Tawny', Eden Valley SA	14
NV Valespino Pedro Ximenez, Jerez SP	14
Cocchi 'Barolo Chinato', Torino, IT	18
1981 Delord Vieil Armagnac, Armagnac FR	20
Deau 'Black' Rare XO, Cognac FR	29
Amaro Rucolino, Ischia IT	16

For more options, please consult our full beverage list

COCKTAILS

Berretto da notte	24
Brown butter bourbon, Licor 43, Mr. Black, Chinotto nero, coffee foam, nutmeg	
Mi Amor	24
Cachaca, pistachio liqueur, averna & raspberry	