



Entrée

Sydney rock oysters, freshly shucked or tempura with chilli & lime	4.50 each
“Shishoku” plate of the sea	22
Goats cheese potato cake, cured kingfish, mint & fennel	20
Seared scallops, pancetta, asparagus, celeriac & ravigote sauce	22
Capellini, slow roasted beef cheek, pea salsa verde	19
Red braised spiced pork belly, prawn & peanut	19

Mains

Lobster rotolo, bisque & lime cream	35
Tenderloin beef, truffle, eschalot & potato fritter	37
Parmesan crumbed veal, green olives, apple & celery insalata	29
Baby snapper “en papalotte”, saffron mussels & vongole	33
Spatchcock, porcini mushroom risotto, herb puree	31
Crispy skinned duck, xo sauce & baby coriander	36

Sides

	9
Creamy mash potato	
Beetroot, goats cheese & asparagus salad	
Shoestring fries	
Baby cos, anchovy dressing	
Broccolini, pangrattato	

Desserts

	15
Amaretto infused French vanilla crème brulee	
Summer fruits, sorbets of the day	
Drunken tiramisu, chocolate wafer	
Mini ice cream combo	
Chocolate Assiette	35
Sweet bitter chocolate mille feuille	
Triple chocolate cherry pudding	
Chocolate chip parfait	

Cheese Plate

25