

BEST SHARED

Glazed Brioche pull apart to share, cultured butter (4-6)	12
Daily Bread , cultured butter, evoo, aged balsamic	5
Mount Zero olives , citrus & thyme infused extra virgin olive oil, grissini	10
Ossetra Caviar (10g) served with traditional accompaniments, Grey Goose Vodka, Crème Fraiche & Blinis -	POA
Natural Oysters , Champagne vinegar Mignonette, Lemon	28
Tempura battered, white Miso Mayonnaise, Bonito infused Soy, pickled Jalapeno	6ea
Parfait of Chicken Liver , Muscat gelee, Brioche	18
Tartare of Wagyu Beef , Cognac, Cornichon, Caper & Chive, Egg yolk, Crisps	27
Crudo of Hiramasa Kingfish , Avocado, pickled Jalapeno, Coriander & Salmon Caviar.	28
Burrata , Heirloom Tomato, Ligurian Olives, Basil & Crostini	24
Baked Hervey Bay Scallops served in the shell, Curry Butter, Chicken skin, Chardonnay soused Fennel & fines herbs	28
Roasted Leader Prawns , Garlic & Lemon Aglio Olio, Eschallot, Lilliput Caper & Parsley salad	28

VEGETABLES

Braised Leeks a la vinaigrette, Baby Gem Lettuce, Organic Egg, French Vinaigrette	20
Roast Beetroot Salad , Goat's Chevre, Sauternes poached Golden Raisins, Hazelnuts	12
Salt Baked Pumpkin , Chickpeas, Pepitas, Sheep's Milk Labneh, Cumin & Bee's Creek Honey scented Hummus, Sumac	28
Baby Gem Lettuce Salad , Caper & fines herb vinaigrette, lemon	12

GRILL & MAINS

Fillet of Beef Tenderloin (220g) Jack's Creek MB 3-5 62

Confit Garlic, Pave of Potato, Morel & Shiraz Jus

Wagyu Sirloin (300g) (MB5 Jack's Creek) 72

Ponzu

Angus Rib Fillet (300g), Oakey Reserve 200 day Grain Fed 68

French Fries, Café du Paris butter

Grain Fed Angus Tomahawk (Jack's Creek MB 3-5) 1KG 90

Served with your choice of: Red Wine Jus, Béarnaise, Mixed Peppercorn & Cognac, Wild Mushroom Cream, Café de Paris Butter

Whole Roast Fish of the Day, Petits pois à la Française, Pancetta Lardons, Gem Lettuce,

Beurre Blanc

Market Price

Pan fried Daily fillet of fish, Courgettes, sauce Vierge, Lemon 49

Roasted half Chicken, butter braised Tuscan Cabbage, Paris Mash, Shiraz Jus 42

Gnocchi of wild mushrooms, broad beans & asparagus, pecorino pepato, 38
truffle butter emulsion

Slow cooked oyster cut Lamb shoulder to share, Oregano, Confit Garlic, 98

Jerez Zucchini pickles & BBQ Lemon. (Sold by weight, served with Red Wine Jus)

SIDES

Straight Cut Fries, Aioli 9

Shoestring Fries, Grana Padano, Truffle Salt 9

Baby Carrots, Maple Bacon, Roast Almonds, Bee's Creek Honey 9

Paris Mash, Taleggio, EVOO & Pepper 9

Seasonal Greens, Oyster Sauce, Garlic Chips 9