

MENU

SMALLER

PRAWNS / SZECHUAN CHILLI / ASIAN HERBS / ROASTED PEANUTS	20
PORK BELLY / BLACK VINEGAR CARAMEL / DAIKON / APPLE / RADISH / PEANUTS	19
ZUCCHINI & MINT FRITTERS / SAFFRON HUMMUS / ZUCCHINI SALAD / CHICKPEAS	17
HIBACHI SCALLOPS / NORI / BLACK RADISH / LIME CURD / CHILLI VINAIGRETTE / DILL	24
CURED KINGFISH / YUZU & CHILLI SOY SAUCE / SEAGRASS SALAD / SMOKED OIL	21

LARGER

BAKED GNOCCHI / RADDICCHIO / PINOT GLAZED FIGS / ALMOND CURD / HEMPSEEDS	34
TASMANIAN SALMON / WASABI TARAMASALATA / CHARRED EDAMAME / WOMBOK	40
LAMB RUMP / SMOKED CRÈME FRAICHE / SPRING VEGETABLE / MINT CARAMEL	36
SOUTHERN SPICED CHICKEN BREAST / CHARRED CORN / GRITS / RAINBOW CHARD	36

SIDES

SHOESTRING FRIES / PARMESAN / TRUFFLE AIOLI	12
CHAR-GRILLED BROCCOLINI / PEANUT BUTTER DRESSING / GRIBICHE VERDE	12
SALAD LEAVES / HERB VINAIGRETTE	12
GEM COS LETTUCE / SHROPSHIRE BLUE / RAISIN MOSTARDA / ALMOND / VERJUICE	14

CREDIT CARD PAYMENTS INCUR A MERCHANT SERVICE FEE OF 1.5%

15% PUBLIC HOLIDAY SURCHARGE APPLIES. ONE CHECK PER TABLE

CHARCOAL GRILL

TOMAHAWK IKG / ROASTED VEGETABLE / JUS / BEARNAISE	120
TEY'S BLACK ANGUS STRIPLOIN 300G	39
RIVERINA SCOTCH FILLET 300G	54
CERTIFIED BLACK ANGUS BEEF FILLET 250G	54
MAYURA STATION WAGYU RUMP 280G	56
SAUCES / BEARNAISE / JUS / GREEN PEPPERCORN / MUSHROOM	
STEAKS SERVED WITH PARSNIP PUREE AND CRISPS	

STEAK TOPPERS

SPENCER GULF PRAWNS (2)	14
CREAMED MUSHROOMS	12
SALT & PEPPER SQUID	12

GRAVY BOATS

BLUE CHEESE	5
CHIMICHURRI	

DESSERT

CHEESEBOARD / THREE CHEESES / WALNUTS / QUINCE / LAVOSH	25
PINA COLADA PAVLOVA / MANGO SORBET / CARAMELIZED PINEAPPLE / COCONUT	14
CRÈME BRULEE / ORANGE CURD / HONEYCOMB / LAVENDER CRUMBLE	16
DARK CHOCOLATE NEMESIS / ESPRESSO COULIS / HAZELNUT CARAMEL POPCORN	16
STICKY DATE PUDDING / CHAI ICECREAM / TOFFEE CARAMEL / BRANDY SNAP	16