



BREAD

- SOURDOUGH** 12.5
truffle & chive butter, rosemary, lemon & thyme oil
- WARM OLIVES, FETTA & WHITE ANCHOVIES** 16.5
char-grilled sourdough

OYSTERS

- NATURAL OYSTERS** 22.5 HALF DOZ | 32.5 DOZ
housemade worcestershire & chive dressing
- KILPATRICK OYSTERS** 24.5 HALF DOZ | 36.5 DOZ
bacon, house kilpatrick sauce

SMALL PLATES

- SEA SALT & CHILI CALAMARI** 17.5
kimchi, sudachi mayo, fresh herbs
- BEEF BRISKET CROQUETTES** 18.5
brisket, potato & seeded mustard croquette, manchego cheese sauce, jamon
- YELLOWFIN TUNA (GF,DF)** 21.5
fennel & baby capers, limoncello & white balsamic vinaigrette, apple & radicchio
- ORA KING SALMON SASHIMI (DF)** 18.5
white soy ponzu, pickled kohlrabi, radish, garlic chips, sesame seeds
- HIRAMASA KINGFISH (GF,DF)** 19.5
kaffir lime, pickled cucumber, verjuice, salmon roe, puffed rice crisp
- FRESH KING PRAWNS** 21.5
whipped avocado, grapefruit, roquette, coastal greens
- CHARGRILLED KING PRAWNS (GF)** 26.5
wakame butter, pickled shiitake, macadamia
- RISOTTO (V,GF)** 17.5
butternut pumpkin & squash, hazelnut beurre noisette, sage, whipped brie
- ZUCCHINI FLOWERS (V)** 18.5
buffalo ricotta & lemon filling, romesco, endive
- WAGYU BEEF CARPACCIO (GF)** 19.5
white balsamic & truffle dressing, cured egg yolk, roquette, parmesan
- PORK & CHIVE DUMPLINGS** 17.5
black vinegar, sesame & chilli oil
- BUFFALO MOZZARELLA** 19.5
san danielle prosciutto, rockmelon carpaccio, grissini, oregano & honey dressing

TO SHARE

- SASHIMI PLATE** 45.5
YELLOWFIN TUNA | HIRAMASA KINGFISH |
ORA KING SALMON | NATURAL OYSTERS
white soy ponzu, pickled kohlrabi, radish, pickled ginger, wasabi, wasabi infused flying fish roe

- MEZZE BOARD** 39.5
CULATELLO | QUATTRO STELLE TRUFFLE SALAMI |
QUATTRO STELLE NDUJA SALAMI | QUATTRO STELLE
GARLIC & FENNEL SALAMI | MARINATED EGGPLANT |
ARTICHOKES | OLIVES | *served with grilled sourdough*

- CHEESE BOARD** 30.0
CHEDDAR | BLUE | TRIPLE CREAM |
seasonal fruit relish, lavosh

LARGE PLATES

- LAMB RUMP (GF,DF)** 32.5
smoked rump, sweet & sour eggplant, garlic tuom, fried cauliflower, flaked almonds
- ATLANTIC SALMON (GF)** 32.5
pea & sorrel puree, flat beans, spring peas, witlof, chive & eschallot dressing
- MARKET FISH** 32.5
ask our wait staff for today's market fish
- CHICKEN BREAST (GF)** 31.5
kipfler potatoes, cauliflower, pecans, raisins, truffle dressing
- TEMPURA SNAPPER** 34.5
chunky chips, mixed leaves, house tartare, pickles
- BBQ BEEF BRISKET (GF)** 31.5
bourbon & bbq glazed, charred corn, tomato & jalapeno salsa, roasted cabbage, pickled onions
- TROFIE PASTA** 29.5
cloudy bay clams, picked blue swimmer crab, tomato & lemon emulsion, salmon roe, pangritata
- YELLOWFIN TUNA STEAK (DF)** 30.5
seared rare, soba noodles, xo sauce, soya beans, wakame
- TORTELLINI (V)** 29.5
mushroom & ricotta filling, peas, mushrooms, taleggio cream sauce

SIDES

- BUTTERNUT PUMPKIN (V)** 10.0
persian fetta, pomegranate molasses, mint, fried buckwheat
- TRUFFLE FRIES (V)** 10.0
parmesan, truffle aioli
- ROCKET, RADICCHIO & PEAR SALAD (V,GF)** 10.0
parmesan, evo oil & white balsamic dressing
- SPRING BEANS (V,GF)** 10.0
walnut & currant butter, parsley, shallots

PLATTERS

- COLD SEAFOOD PLATTER** 115.0
BALMAIN BUGS | SMOKED TASMANIAN SALMON |
FRESH KING PRAWNS | BLUE SWIMMER CRABS |
NATURAL OYSTERS
served with tempura fish fillets, chunky chips, garlic aioli, house pickles

- HOT SEAFOOD PLATTER** 135.0
MORETON BAY BUGS | jasmine rice, lemongrass, ginger & coconut sauce
GIANT KING PRAWNS | garlic & chili butter
SNAPPER FILLETS | pea & sorrel puree, flat beans, spring peas, witlof, chive & eschallot dressing
KILPATRICK OYSTERS | bacon, house kilpatrick sauce |
served with tempura fish fillets, chunky chips, garlic aioli, house pickles

MEAT PLATTER

- LAMB RUMP** 79.0
butternut pumpkin puree, whipped goats curd, smoked green almonds, zucchini, swiss chard
- WAGYU BEEF BRISKET** 79.0
bourbon & bbq glazed, charred corn, tomato & jalapeno salsa, roasted cabbage, pickled onions
- DUCK BREAST** 79.0
served medium, crispy white polenta, beetroot puree, caramelised treviso, pickled raspberries, hazelnuts
served with butter lettuce salad & truffle fries

DESSERTS

- STICKY DATE PUDDING** 14.0
maple walnut ice cream, hot butterscotch sauce
- HAZELNUT GELATO (GF)** 14.0
hazelnut praline, chocolate ganache, honeycomb
- VANILLA PANNA COTTA (GF)** 14.0
fresh tropical fruits, pineapple foam, gel
- BANANA PARFAIT** 14.0
banana jam, hazelnut crumble, milk chocolate sorbet, milk crisp
- CARROT CAKE CHEESECAKE** 14.0
carrot cake, candied walnuts, mandarin gel, apricot & carrot sorbet
- PASSIONFRUIT BRULEE (GF)** 14.0
vanilla ice cream

GF - GLUTEN FREE DF - DAIRY FREE
V - VEGETARIAN

PUBLIC HOLIDAYS INCUR A 10% SURCHARGE
\$20 minimum eftpos | all prices GST inclusive | menu is subject to seasonal availability | please notify staff of any allergies & dietary requirements