

Entrées

Appellation Oysters 6pcs 30
Australian sourced, natural mignonette

Charred Octopus 32
Smoked bush tomato bisque, macadamia, finger lime, native greens

Barrel-Aged Baked Brie 26
Leatherwood honey glazed pecan, blistered grapes, baguette

Saucisse de Toulouse 22
Premium pork sausage, pickled oyster mushroom, leek, potato mousseline, dried fruit gastrique

Char-grilled Prawns 28
Sustainably caught, roasted pumpkin, Café de Paris sauce

Wood Roasted Aubergine 19
Ten spice wood roasted eggplant, edamame, coconut yoghurt

Kingfish Ceviche 32
Cured hiramasa kingfish, coconut cream, chilli, caviar, coriander

Roasted Bone Marrow 32
Truffle butter, baguette

Tartare de Bœuf 29
Premium hand cut fillet, cornichons, capers, cured egg yolk

Plats de Résistance

Filet de Bœuf 58
Platinum eye-fillet steak, MB3+, 200g, pasture fed, SA, smoked celeriac purée, sugar peas, herb oil

Rib-Eye 68
O'Connor, MB3+, 300g, 240 day grain-fed, Riverina Valley, Paris mash

Tomahawk 125
MB4+, 1kg, pasture fed, Riverina Valley, chips, confit eschallots, seasonal salad

Lamb Fillet 65
King Island, TAS, Jerusalem artichokes, sugar pea, black garlic crisp, roasted hazelnut, plum jus

Poisson du Jour 42
Catch of the day, seasonal greens, lemon beurre blanc sauce

Smoked Duck Breast 42
Corn-fed duck breast, potato fondant, beetroots, raspberry jus

Ratatouille Vol-au-vent 36
Roasted market vegetables, rich tomato sauce, mustard foam, cheese tuile

Sauces & Butter 3 each
Peppercorn, creamy mushroom, Café de Paris or master jus



Garnitures

Paris Mash 14

Pommes Frites 12
Rosemary salt

Mac & Cheese 19
Cantal, parmesan, gruyere, cheddar, mozzarella, wild mushrooms, chives

Mix Leaf Salad 13
Crushed walnut, aged balsamic vinegar

Char-grilled Broccolini 14
Shaved aged padano, creamy romesco

Desserts

Bombe Alaska 22
Banana sorbet, salted shortbread, strawberry consommé

Chocolate Tart 22
Calamansi curd, vanilla ice cream

Coconut, Chocolate & Raspberry Dome 20
Raspberry coulis

*Should you have any dietary requirements or allergies please let your server know.
While the utmost efforts are taken to accommodate your needs, we cannot guarantee a completely allergy-free dining experience.*

