

\$10 BAR HAPPY HOUR
MONDAY - SATURDAY, 3:30 - 5:30



NOW OPEN
EVERY SATURDAY NIGHT

On Arrival

House-Made Focaccia & Oils

Oysters

Sydney Rock Natural - \$5.50 Each | \$32 Half Dozen | \$60 Dozen

Sydney Rock Chardonnay Mignonette - \$6.50 Each | \$35 Half Dozen | \$68 Dozen

Snackettes

\$9.50

Marinated Olives, Sun-Dried Tomatoes

Pork Crackling, Spiced Apple

Sashimi Mosaic, Nori, Yuzu Kosho (2)

Olasagasti Anchovies, Lemon Olive Oil, Nasturtium

Wild Mushroom, Black Truffle Arancini (2)

Charred Lamb Rib, Baba Ganoush, Guindillas, Pomegranate

Conettes

\$9 Each | All 4 - \$32

Tuna Tartare, Lemon, Calabrian Chilli, Whipped Avocado, Seaweed Cone

Beef Tartare, Cornichon, Mustard Emulsion, Caper, Onion Cone

Venison Tartare, Confit Egg Yolk, Dijon, Charcoal Cone

Beetroot Tartare, Merlot Vinegar, Goat's Curd, Beetroot Cone

Diggette Station

\$89

Graze your way through all 10 of our signature snackettes & conettes,
with a snack-sized panna cotta to finish

Main Course

\$39

Land - Cowra Rump of Lamb, Minted Pea, Red Wine Jus

Sea - Barramundi, Guindillas Beurre Blanc, Grapefruit, Dill

Grain - Nduja Rigatoni, Mascarpone, Napoletana, Parmigiano Reggiano

Chef's Special - Confit Duck Leg Salad, Watercress, Pomegranate, Watermelon, Sesame

Steaks

Riverine Sirloin 200g - \$42

Coppertree Farms Eye Fillet 220g - \$59

Riverine Ribeye 500g - \$99

Kidman Ribeye MBS 5 1kg - \$249

All accompanied with watercress & braised eschalot

Sauces

\$3

Sauce au Poivre | Salsa Verde | Béarnaise

Sides

\$8 | \$14

Truffle & Parmesan Fries

Creamed Pomme Purée

Baked Eggplant, Napoletana, Buffalo Mozzarella, Basil

Local Leaves, Spring Onion, Honey, Mustard

Wild Honey Glazed Pumpkin, Feta, Pomegranate

Charred Tenderstem Broccolini, Chilli Oil, Macadamia

Our IrrEttesistible Offers

\$39 Riverine Sirloin Steak Frites

Every Monday

\$2 Oysters

Every Tuesday

\$99 Bottles of Taittinger 'Prestige'

Every Wednesday