

DESSERT

EARL GREY CRÈME BRÛLÉE GF 19
Lavender honey ice cream

TIRAMISU 19
Kahlua & espresso / Valrhona cocoa

AFFOGATO 19
*Vanilla ice cream with espresso & your choice of liqueur:
Limoncello • Drambuie • Frangelico • Baileys • Amaretto*

LOCAL ARTISAN CHEESE SELECTION (3 cheeses) GF* 34
Chutney / crackers / accompaniments

COFFEE & TEA

LUCKY'S COFFEE
SHORT BLACK • LONG BLACK • AMERICANO 4.5
FLAT WHITE • LATTE • HOT CHOCOLATE 5
CAPPUCCINO • MOCHA 5.5

HARNEY & SONS TEA 5
ENGLISH BREAKFAST • EARL GREY • CITRON GREEN
PEPPERMINT • GINGER & LEMON

DESSERT WINE & PORT

	90ML	150ML
THE NED NOBLE SAUVIGNON BLANC <i>Marlborough</i>	18	32
RAMOS PINTO 10YO TAWNY PORT <i>Portugal</i>	23	38


Our dishes are prepared in areas where allergenic ingredients are present and we cannot guarantee that our dishes are 100% free of these ingredients. V vegetarian, V* can be vegetarian, GF gluten free, GF* can be gluten free, DF dairy free, DF* can be dairy free.




BOOKINGS & ENQUIRIES:
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RAW & COLD CUTS

CHARCUTERIE BOARD GF*	39
<i>Prosciutto / finocchiona / coppa / pickles / croûtes</i>	
	<i>add cheeses +20</i>
ŌRA KING SALMON TARTARE GF, DF	29
<i>Ponzu / yuzu & apple caviar / wasabi & avocado mousse / rice cracker / togarashi</i>	
OYSTERS (Minimum order of 3)	MP
<i>- Natural / Forvm Chardonnay Vinegar GF, DF</i>	
<i>- Beer-battered / wasabi mayonnaise DF</i>	

TO SHARE - SMALL PLATES

HOUSE BAKED FOCACCIA BREAD	17
<i>Confit garlic & thyme butter</i>	
SMOKED CHORIZO FLATBREAD	25
<i>Vodka sauce / mozzarella / arugula</i>	
BURRATA V, GF*	32
<i>Tomato fondue / fennel jam / olive crumbs / herb-infused oil / croûtes</i>	
MUSHROOM & CELERIAC LASAGNE V, GF*	26
<i>Truffle & mascarpone / tomato passata / Grana Padano / porcini powder</i>	
FRITTO MISTO	28
<i>Salt & pepper squid / king tiger prawns / crumbed blue cod / preserved lemon & paprika mayonnaise</i>	
CRISPY FRIED CHICKEN GF*, DF	22
<i>Chipotle & jalapeño aioli</i>	
WOOD-FIRED OCTOPUS GF*, DF	33
<i>'Nduja emulsion / chardonnay vinaigrette / shallots / green olives / oregano</i>	

SALADS

PERUVIAN ROASTED PULLED CHICKEN V*, GF, DF*	30
<i>Compressed mixed leaves / avocado / heirloom tomato / pickled red onion / feta / almonds / seeded mustard dressing</i>	
MERINO LAMB RUMP V*, GF, DF*	38
<i>Quinoa / pumpkin / beetroot / shallots / mint pesto / ricotta salata / walnuts / white balsamic vinaigrette</i>	

LARGER PLATES

BEEF CHEEK PAPPARDELLE	36
<i>Grana Padano / white wine cream sauce / truffle oil</i>	
PRAWN LINGUINE	39
<i>King tiger prawns / smoked chilli butter / chives / confit garlic & shallots / white wine / Grana Padano</i>	
HARISSA EGGPLANT V, GF, DF*	34
<i>Labneh / tomato / pickled cucumber / crispy shallots / prunes / pine nuts / soft herbs</i>	
BEER-BATTERED BLUE COD & CHIPS DF	34
<i>Tartare / mushy peas / lemon</i>	
BEEF BURGER GF*	34
<i>Swiss cheese / lettuce / bacon / pickles / horseradish mayo / fries</i>	
CATALAN SEAFOOD STEW GF*, DF	42
<i>Market seafood / mussels / Cloudy Bay clams / king tiger prawns</i>	
ROTISSERIE PORK BELLY GF, DF	43
<i>Pineapple chimichurri / feijoada / puffed rice / micro herbs</i>	
SALMON WELLINGTON	46
<i>Celeriac & parsley cream sauce / horseradish & crushed pea tartlet / caviar (Minimum 30 minutes cooking time)</i>	

FROM THE CHARCOAL GRILL

EYE FILLET DF*	200g	46
<i>Grass-fed Angus, 21 days aged</i>		
RIBEYE DF*	300g	45
<i>Grass-fed Angus, 21 days aged</i>		
SOUTHERN STATIONS WAGYU PICANHA DF*	350g	46
<i>Jalapeño & tomato salsa (Served medium rare & carved)</i>		
RIBEYE ON THE BONE DF*	700g	86
<i>Grass-fed Angus, 28 days aged (Minimum 30 minutes cooking time / served carved)</i>		

SAUCES

- Green peppercorn & brandy sauce GF	- Truffle & confit garlic butter
- Jalapeño & tomato salsa GF, DF	- Chimichurri GF, DF
- Horseradish GF	(Additional sauce +4)

SIDES

CAESAR SALAD	17
<i>Anchovy dressing / sourdough & bacon crumb / cured egg yolk / parmesan</i>	
CAULIFLOWER CHEESE STEAK V, GF	16
<i>Mornay sauce / smoked cheddar</i>	
CREAMED SPINACH V, GF	16
DUCK FAT POTATOES GF, DF	16
<i>Rosemary salt</i>	
SHOESTRING FRIES V, GF*, DF	14
<i>Rosemary salt / chili mayo</i>	

V - Vegetarian
V* - Can be served vegetarian
GF - Gluten free

GF* - Can be served gluten free
DF - Dairy free
DF* - Can be served dairy free

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