

APPETIZER

Pan Seared Scallop 	\$298
pancetta, pea purée, lemon, dill cream sauce	
Grilled Octopus Tentacle	\$288
lemon, crushed jersey royal potatoes, mojo rojo sauce	
Beef Tartare	\$258
gherkin gel, pickled onion, tartar sauce egg yolk baguette toast	
Pan Seared Foie Gras 	\$218
white chocolate foam, grape port reduction, apple, frisée	
Hamachi Crudo  	\$218
ponzu, pickled jalapeno, radish, chives, toasted sesame seeds	
Bone Marrow	\$218
beef ragu, parsley, pickled red onion fried capers, sourdough toast	
St. Daniele Ham  	\$198
stracciatella, parisian cantaloupe melon frisée, pistachio, mint, herb oil	
Roasted Beetroot and Raspberry Tartar  	\$148
whipped feta cheese, walnut praline, baguette toast	

SOUP

Lobster and Crab Cream Soup \$163
lobster meat, crab meat, brandy, lobster oil

French Onion Soup \$122
comté cheese crostini

 Vichyssoise \$118
crispy bacon, poached egg, shoestring potato, chives



Gluten Friendly



Vegetarian



Contains Nuts



Vegan

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PASTA

Squid Ink Linguine with Jumbo Crab	\$307
crab claw tempura, confit cherry tomatoes, parsley, crustacean sauce	
Beef Ragu Rigatoni	\$246
pancetta, parmesan cheese, chives	
Half Moon Lobster and Prawn Ravioli	\$248
ricotta cheese, crustacean sauce and champagne foam	
Grilled Portobello Fregola 	\$228
confit cherry tomatoes, arugula, parmesan cheese	

FISH

Black Cod	\$246
beansprouts risotto, edamame, furikake, herb oil, teriyaki sauce	
Baked Whole Turbot	\$404
caperberries, fresh dill, cherry tomatoes fennel, salted lemon and butter	
Dover Sole Americaine (market price)	
fennel citrus herb salad, sun dried tomatoes, herb oil, chives	

TO SHARE

please order in advance, limited availability daily and longer preparation time

Dry Aged Australian Wagyu Sirloin M8 	
600g	\$1,388
800g	\$1,788
broccolini, young carrots, roasted potatoes, beef jus	
Baked Whole Three Yellow Chicken 	\$600
broccolini, baby spinach, roasted garlic mashed potatoes morel cream sauce	
Salted Crusted Whole Barramundi 	\$488
broccolini, lemon, fennel and butter lettuce	



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MEAT

10oz Home Dry Aged Beef Ribeye 	\$668
portobello mushroom, red onion marmalade smoked crushed jersey royal potatoes, beef jus	
Braised Short Rib 	\$468
broccolini, yam purée, blackberry peppercorn sauce	
Tournedos Rossini 	\$448
foie gras, spinach, mashed potatoes, crostini, truffle beef jus	
Smoked Lamb Rack	\$428
aubergine frites, red pepper purée, dehydrated black olive mint oil, mint chicken jus	
Iberico Pork 	\$368
squid, romesco, pineapple, champ mashed potatoes burnt eggplant purée, pork jus	
Corn Fed Chicken Roulade 	\$258
confit lemon marination, black truffle chicken mousse maitake mushroom, pepper relish, potato fondant, marsala sauce	

SIDES

Roasted Garlic Mashed Potatoes	\$87
Mushroom Ragout	\$84
Charred Broccolini	\$74
Honey Glazed Young Carrots	\$74



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CHEESE AND DESSERT

Cheese Board fig chutney, green fruits, fig bread, crackers	\$318
Seasonal Fruit Platter 	\$84
Pineapple Pavlova  caramelita ice cream, pineapple sauce	\$64
Baked Lemon Meringue Tart vanilla ice cream, custard sauce	\$64
Jivara Chocolate, Dark Chocolate, Almond Soft Bar chocolate brownie ice cream, raspberry coulis	\$64
Baked Warm Rhubarb Apple Crumble Tart vanilla ice cream, custard sauce	\$64
Artisan Ice Creams, Sorbets  vanilla, old barrel rum, Swiss chocolate lime and lemon, passion fruit and mango	\$64



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