



lunch

entrée

- 4 sydney rock oysters**, natural -or- lemon myrtle jelly, black pepper
½ dozen add \$10 | 1 dozen add \$35 to the 1, 2 or 3 course prices
- buffalo ricotta tortellini soup**, mint, truffled pecorino (V)
- spanner crab**, baby sweetcorn, cucumber, harissa, bronze fennel
- tartare of beef fillet**, plum, pickled onion, beetroot, horseradish

main

- chickpea panisse**, dutch carrot, goat's curd, tarragon oil (v)
- roasted paroo kangaroo loin**, beetroot, blackberry, pistachio
- line caught nsw snapper**, zucchini, cherry tomato, red capsicum, black olive

jack's creek rib eye off the bone 300g
add \$20 to the 1, 2 or 3 course price
black angus 170 day grain fed
served with a choice of fries or pomme purée and red wine jus

master kobe bms 9+ striploin 230g
add \$60 to the 1, 2 or 3 course price (recommended medium)
400 day grain fed, queensland
master kobe is "pure bred" wagyu selected from bms 9 stockyard black label

dessert

- dark chocolate mousse**, cherry gel, kirsch, white chocolate sorbet
- strawberry panna cotta**, meringue, strawberry & black pepper sorbet, smoked macadamia
- passionfruit mousse**, kensington mango, oat granola, fresh berries, lemon balm
- cheese plate \$35 selection of 4 international cheeses**
served with walnut and raisin bread, muscatels, pear & saffron chutney

side dishes 3 for \$25

- pomme purée | beer battered fries, rosemary salt | green beans, almond milk
- roasted sweetcorn, harissa & lime butter | mixed leaf salad, cherry tomato, parmesan

please note that groups of 8 or more will incur a 8% service charge

dinner

entrée

6 sydney rock oysters, natural -or- lemon myrtle jelly, black pepper

1 dozen add \$35 to the 2 or 3 course prices

green pea soup, buffalo ricotta tortellini, mint, truffled pecorino (V)

spanner crab, baby sweetcorn, cucumber, harissa, bronze fennel

tartare of beef fillet, beetroot, goat's cheese, capers, sourdough

main

chickpea panisse, dutch carrot, goat's curd, tarragon oil (v)

roasted paroo kangaroo loin, beetroot, blackberry, pistachio

pan-fried silver dory, zucchini, cherry tomato, red capsicum, black olive

jack's creek rib eye off the bone 300g

add \$20 to the 2 or 3 course price

black angus 170 day grain fed

served with a choice of fries or pomme purée and red wine jus

master kobe bms 9+ striploin 230g

add \$60 to the 2 or 3 course price (recommended medium)

400 day grain fed, queensland

master kobe is "pure bred" wagyu selected from bms 9 stockyard black label

dessert

dark chocolate mousse, cherry gel, kirsch, white chocolate sorbet

strawberry panna cotta, meringue, strawberry & black pepper sorbet, smoked macadamia

passionfruit mousse, kensington mango, oat granola, fresh berries, lemon balm

cheese plate \$35 selection of 4 international cheeses

served with walnut and raisin bread, muscatels, pear & saffron chutney

side dishes 3 for \$25

pomme purée | beer battered fries, rosemary salt | green beans, almond milk
roasted sweetcorn, harissa & lime butter | mixed leaf salad, cherry tomato, parmesan

please note that groups of 8 or more will incur a 8% service charge