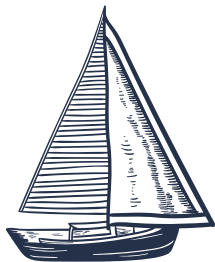


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We accept Amex, Visa and Mastercard. 10% surcharge on Sunday, 15% on public holidays. Please note you will be charged up to 1.43% for Visa and Mastercard and 2.2% for Amex.

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SMALL

MIXED OLIVES GF / VG 9

lemon, rosemary

HOUSE BAGUETTE V 14

cultured butter, sea salt

SYDNEY ROCK OYSTERS GF / DF 7 EA

mignonette

CRAB TOAST 12 EA

brioche, spanner crab, aïoli

ZUCCHINI FLOWERS (2) GF / V 16

chèvre, gruyère, marjoram

SEARED SCALLOPS (2) GF / DF 21

carrot velouté, sauce vierge

ENTREE

SALMON RILLETES GF 24

seaweed cracker, salmon caviar

BONE MARROW GFA 26

capers, parsley, charred sourdough

STEAK TARTARE GFA / DF 29

egg yolk, chives, croutons

BEETROOT CARPACCIO GF, VG, N 25

almond cream, parsley oil, pine nuts

CALAMARI GF/DF 26

lemon, remoulade

CORAL TROUT CRU GF / DF 29

citrus vinaigrette, espelette, nasturtium

PRAWN COCKTAIL GF / DF 36

marie rose, avocado, lemon

MAIN

FRUIT DE MER LINGUINE GFA 29
pipis, prawn, beurre noisette, tarragon

BEER BATTERED FISH DF 36
fries, tartare sauce, lemon

ORA KING SALMON GF 39
sorrel, beurre blanc, salmon caviar

MURRAY COD GF / DF 44
sauce vierge, chervil

WHOLE RAINBOW TROUT GF / DF 46
persillade, lemon

FLORENTINE ORECCHIETTE GFA / V 27
tomato, cavolo nero, ricotta salata, lemon

EGGPLANT GF / V / VGA 29
beluga lenitls, chèvre + pistou

CHICKEN SUPREME GF 38
witlof, chantarelle, madeira jus

STEAK FRITES 49
filet mignon, fries, cafe de paris, bordelaise jus

RIBEYE 600G GF 110
cafe de paris, bordelaise jus

FLATBREADS

CONFIT GARLIC 22

rosemary

SPECK 25

caramelised onion, gruyère

PISSALDIER DF 28

anchovy, ox heart tomato, caramelised onion, black olives

LOBSTER THERMIDOR 29

gruyère, provençal herbs, espelette

SIDES

MIXED LEAVES GF / VG 11

vinaigrette

FRIES DF / VGA 12

aïoli

PARIS MASH GF / V 14

chives

SEASONAL GREENS ALMONDINE GF / VG / N 16

green pea butter

LEEK VINAIGRETTE GF / VG / N 16

seeded mustard, dill, capers

GF gluten free | **GFA** gluten free available | **VG** vegan
VGA vegan available | **DF** dairy free | **N** contains nuts

DESSERT

BOMBE ALASKA GF / V 32

meringue, coconut, passionfruit parfait

CHOCOLAT MOUSSE GF / V / N 21

crema catalan

PEACH MELBA GF / V / N / VGA 18

vanilla bean ice cream, raspberry coulis, lemon balm

CHEESE SELECTION OF LOCAL + IMPORTED V 32

served w/ lavosh and quince paste

AFFOGATO GF 15

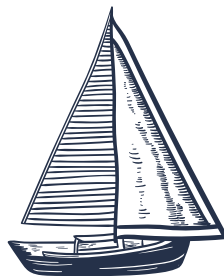
expresso, vanilla bean ice cream, frangelico

GELATO GFO 6EA

chocolate, vanilla or pistachio

SORBET DF 6

lemon or raspberry



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