

TO START

CHAMPAGNE BY THE GLASS

NV LOUIS ROEDERER COLLECTION 245 *Reims, France* | 36

2017 LOUIS ROEDERER BLANC DE BLANCS *Reims, France* | 66

2017 LOUIS ROEDERER ROSÉ *Reims, France* | 60

2015 LOUIS ROEDERER CRISTAL *Reims, France* | 138

LIMONATA SPRITZ | 29

Housemade zesty limoncello, italicus rosolio, prosecco, sicilian lemon soda, thyme

BASIL DEW SMASH | 29

Hickson house australian dry gin, kaffir lime, honeydew green tea fizz, sweet basil

CLEAR COSMO | 38

Grey goose altius vodka, pierre ferrand dry curacao, cranberry, lime

PREMIUM SYDNEY ROCK OYSTERS

Champagne & shallot mignonette

1/2 dozen | 48 dozen | 92

Add oscietra caviar | 12 each

CAVIAR SERVICE

Buckwheat blinis, baguette, champagne jelly, traditional garnishes

BLACK RIVER OSCIETRA 50g | 300 100g | 580

N25 'UNPARALLELED' AGED KALUGA RESERVE 50g | 390

SNACKS | 2 pieces per serve

SPANNER CRAB MILK BUN | 38

Add oscietra caviar 5g | 25 each

HIBACHI GRILLED WAGYU RIB FINGERS | 40

CRISPY ZUCCHINI FLOWERS *Truffle honey ricotta* | 28

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday)

A 15% surcharge applies on Sunday and public holidays.

All card transactions incur a 1% surcharge.

FOR THE TABLE

WARM ARTISAN SOURDOUGH

Whipped cultured butter

ENTRÉE

SWEET PEA, PARMESAN & PISTACHIO TART

Smoked butter pastry, reggiano custard, zucchini caviar & pistachio pesto

YELLOWFIN TUNA IN TWO STYLES

Citrus soy & sesame crudo, white radish, ginger & lime dressing | add caviar | +25

SOUTHERN ROCK LOBSTER RAVIOLI | +25

Butter poached blue swimmer crab, scallop & vermouth cream | add caviar | +25

TINDER CREEK DUCK PRESSE

Cognac & foie gras, roasted beetroots, crushed walnut & endive

TAMARIND GLAZED RARE BREED PORK BELLY

Hibachi grilled japanese eggplant, sweet garlic shoots, soy shiitake mushrooms

HANDCUT FILLET STEAK TARTARE

Creamed horseradish, sweet shallot, fried capers, toasted brioche | add caviar | +25

TASTE OF THE SEA SHARING PLATE | +30PP

*Minimum 2 people**Premium rock oysters, yellowfin tuna tartare, snapper crudo,
torched skull island prawns, hand-picked spanner crab, salmon caviar**Please notify staff of any allergies you may have.**A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday)**A 15% surcharge applies on Sunday and public holidays.**All card transactions incur a 1% surcharge.*

DINNER

MAIN

GRATINATED THREE CHEESE SOUFFLÉ

Comté, reggiano, buffalo ricotta, morels & french onion cream

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET

Vadouvan spice roasted carrots, fried chickpeas, labneh, caper leaf

LINE CAUGHT SNAPPER FILLET & FLASH SEARED ABALONE | +20

Coal kissed gem lettuce, garden peas, pearl onions, salty beach herbs

PASTRAMI SPICED DRY-AGED DUCK BREAST

Banyuls & blackberry gastrique, salt crusted fennel & pollen

FLASH SEARED MARGRA LAMB LOIN

Crispy lamb pancetta, pressed potato, buttered asparagus, ruby cos hearts

CAPE GRIM BEEF SHORT RIB

Roasted tomato caponata, crumbled feta, black pepper, black garlic

300G HIBACHI GRILLED BLACK OPAL WAGYU SIRLOIN MS 7 | +58

Caramelised onion jam, housemade miso mustard

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday)

A 15% surcharge applies on Sunday and public holidays.

All card transactions incur a 1% surcharge.

LARGER PLATES TO SHARE

600G DRY-AGED CORAL TROUT FILLET | 185

Housemade XO chilli, beans, cashews

1KG WHOLE LOCAL LOBSTER DIVER CAUGHT | MP

Confit garlic & pink peppercorn butter, crushed shellfish bisque, lemon

1KG KIDMAN GRAIN FED RIBEYE ON THE BONE | 230

Chicory & herb salad, salsa verde, housemade miso mustard

VEGETABLES & SIDES | 18

GARDEN LEAVES

Pecorino, mustard & maple vinaigrette

SWEET PEA & SUGAR SNAP SALAD

Stracciatella, baby gem, pistachio, mint

FIVE SPICE ROASTED CAULIFLOWER

Ume plum sesame, asian greens, garlic shoots

FRENCH GREEN BEANS

Preserved lemon, persian feta, spiced almond dukkah

ROASTED GARLIC POTATOES

Sea salt, confit garlic & parsley butter

HANDCUT POTATO FRIES

Tomato salt, saffron aioli

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday)

A 15% surcharge applies on Sunday and public holidays.

All card transactions incur a 1% surcharge.

DINNER

DESSERT

HOT RASPBERRY SOUFFLÉ

Crushed raspberries, madagascan vanilla double cream

WHITE CHOCOLATE & PISTACHIO CHEESECAKE

Poached strawberries, pistachio biscuit, rose jelly

MISO BANOFFEE 'PIE'

Dulce de leche, caramelised banana, tonka bean cream

ICED MANGO & COCONUT PUDDING

New season mango & passionfruit salad, almond sponge, coconut & kaffir lime sorbet

PREMIUM DESSERTS

*Chocolate is becoming a luxury, and Valrhona is among the world's finest.
Crafted in France since 1922.*

HOT VALRHONA CHOCOLATE SOUFFLÉ | +15

100% Araguani cocoa, salted honeycomb, double cream

VALRHONA DARK CHOCOLATE & WHISKEY TART | +10

64% Manjari cocoa crèmeux, whiskey caramel, burnt orange cream

ARTISANAL CHEESES

Best in class world cheese, served with housemade breads, pastes & chutneys.

CHOICE OF 2 CHEESES

ADDITIONAL CHEESE | 15ea

CLOTH BOUND CHEDDAR | PYENGANA, TASMANIA *Hard, cow's milk*

BLUE STILTON | COLSTON BASSETT, ENGLAND *Blue mould, cow's milk*

BRILLAT SAVARIN | BURGUNDY, FRANCE *White mould, triple cream cow's milk*

TALEGGIO | MONTE ROSSO, AUSTRALIA *Washed rind, cow's milk*

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday)

A 15% surcharge applies on Sunday and public holidays.

All card transactions incur a 1% surcharge.

DESSERT COCKTAILS

PISTACHIO AFFOGATO | 29

White chocolate ice cream, pistachio biscuit & crumb, espresso shot, nocello

SPICED PEACH PAVLOVA | 32

Four pillars rare dry gin, sauternes, spiced roasted peaches, milk punch

24K ESPRESSOTINI | 48

Patrón XO cafe, mr black liqueur, salted caramel, 100% arabica coffee, 24k gold praline

JAPANESE OLD FASHIONED | 85

Hibiki harmony master select, angostura orange bitters, dark cocoa, demerara

SWEET WINES & FORTIFIED

60ML

2022 FROGMORE CREEK ICED RIESLING	Coal River Valley, Tas	17
2022 CHÂTEAU LAPINESS SAUTERNES	Bordeaux, France	22
2021 LA CALIERA MOSCATO D'ASTI	Piedmont, Italy	19
KAY BROTHERS 10 YEAR GRAND MUSCAT	McLaren Vale, SA	21
PENFOLDS GRANDFATHER PORT	Barossa Valley, SA	28
TORO ALBALÁ DON PEDRO XIMENEZ 2002	Andalusia, Spain	55

TEA, COFFEE & PETIT FOURS

HANDMADE SWEET TREATS (6) | 24

Valrhona chocolate truffles, golden honeycomb rocks, fruit jellies

ORGANIC TEAS & HERBAL INFUSIONS by Tea Drop | 9

English breakfast | Earl grey | Peppermint | Chamomile | Fruits of eden | Honeydew green | Lemongrass ginger

COFFEE - MONOCHROMATIC by Stranger | 9

Served with almond butter cakes

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday)

A 15% surcharge applies on Sunday and public holidays.

All card transactions incur a 1% surcharge.