



Sourdough, cultured butter, sea salt	5 ea
Oysters, mignonette, lemon	42/79
Salmon Brandade cigar, dill, seaweed aioli	19
Mushroom Stifado, swiss brown, jalapenos, lemon, thyme	17
Poached prawns, Marie Rose - 3pc	29
Zucchini Blossom, prawn, scallop, buttermilk, chilli, herb oil	32
Wild mushroom pate, porcini, barossa bark	27
Beef Carpaccio, tonnato sauce, echallots, capers, parmigiano reggiano	31
Stracciatella, witlof, macadamia, muscatel vinegar	27
Crab & saffron linguine, cavolo nero, aleppo pepper, scampi caviar	38
Charred swordfish, daikon, white shoyu, yuzu kosho, wasabi oil	35
O'Connor tenderloin, truffled onion, asparagus, Bordelaise sauce	63
New Zealand line caught snapper, pistachio pesto, fennel, yuzu	57
Impossible beef ragu, gigli, macadamia feta, charred onion	47
Chou farci, braised White Pyrenees lamb, carrot puree, peas, jus lie	55
Duck breast, confit stone fruit, citrus lavender gastrique	56
Chateaubriand: pasture fed Black Angus, buerre rouge, jus	165
Fregola, cream of garlic, gypsy bacon, seasonal greens	17
Roasted chat potatoes, garlic chives, lemon	17
Braised Savoy cabbage, nduja butter	17
Witlof, endive & granny smith salad, verjus vinaigrette	17
Charred broccolini, smoked almonds	17

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

All credit cards incur a 1.4% surcharge. Please note a 10% service charge applies to all tables of 8 or more people. Please note a discretionary 10% surcharge will also apply on Sunday's and public holidays. Menu subject to seasonal availability.