



Entrée

<b>fresh shucked Sydney rock oysters, Vietnamese dressing</b>	<b>6/nineteen</b>
<b>salad of roasted artichoke, baby beetroot, asparagus and goats cheese with spiced almonds and truffle honey</b>	<b>12/ thirty six</b>
<b>crisp Berkshire pork belly, bacon cracker, caramelised apples and cider</b>	<b>eighteen</b>
<b>citrus cured Tasmanian ocean trout, fennel and baby herb salad</b>	<b>eighteen</b>
<b>terrine of smoked ham hock, foie gras, olives and sauce gribiche</b>	<b>twenty</b>
<b>pan-fried King prawns with scallop cannelloni and tarragon cream</b>	<b>ent. twenty</b>
	<b>main thirty eight</b>

Charred

cut	region	weight	age	
<b>FILLET</b>				
<b>pasture-fed</b>	<b>Cape Grim, TAS.</b>	<b>250 grams</b>	<b>40 days</b>	<b>forty five</b>
<b>SIRLOIN</b>				
<b>grain-fed</b>	<b>certified Black Angus</b>	<b>350 grams</b>	<b>90 days</b>	<b>forty four</b>
<b>RUMP</b>				
<b>rump cap, grain-fed</b>	<b>certified Black Angus</b>	<b>250 grams</b>	<b>40 days</b>	<b>thirty five</b>
<b>Wagyu rump cap(7-9)</b>	<b>Tajima, VIC.</b>	<b>350 grams</b>	<b>90 days</b>	<b>forty two</b>
<b>RIB-EYE</b>				
<b>grain-fed, Grainge</b>	<b>Scone, N.S.W.</b>	<b>350 grams</b>	<b>90 days</b>	<b>forty two</b>

*(all steaks served with potato gratin, tomato farci and your choice of sauce; port wine jus, green peppercorn, mushroom ragout or béarnaise)*



**C H A R R**

Main Course

<b>charred swordfish “niçoise”, quail eggs and tapenade butter</b>	<b>thirty seven</b>
<b>pan-fried Hiramasa Kingfish, crisp stuffed zucchini flower with blue swimmer crab, broad bean veloute</b>	<b>thirty six</b>
<b>roasted spatchcock, creamed leeks, carrot confit and onion beignet</b>	<b>thirty six</b>
<b>spiced lamb loin with slow cooked shoulder, olive couscous and smoked eggplant</b>	<b>thirty seven</b>
<b>twice cooked duck breast, neck sausage, potato galette, roasted peach and verjus</b>	<b>thirty eight</b>
<b>gnocchi of gruyere and fine herbs, cherry vine tomato, red pepper coulis and crisp potato</b>	<b>thirty two</b>