

PRE-DINNER

CHAMPAGNE BY THE GLASS

NV LOUIS ROEDERER COLLECTION | 36

2015 LOUIS ROEDERER CRISTAL | 128

2016 LOUIS ROEDERER ROSÉ | 58

PRE-DINNER COCKTAILS

TOKYO TOMMY'S | 29

Del maguey vida mezcal, yuzushu, agave, añejo spices, flamed lime & orange

NEGRONI BIANCO | 28

Hickson house australian dry gin, mancino white vermouth, suze, grapefruit bitters

SWEET APPLE & RHUBARB GIMLET | 27

Whitley neill rhubarb & ginger gin, calvados domfrontais, rhubarb syrup, pressed lemon

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, aged mirin & finger lime 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 325	100g 600
N25 'UNPARALLELED' AGED OSCIETRA		125g 850

TASTE OF THE SEA SHARING PLATE | 80PP

Minimum 2 people

East 33 sydney rock oysters, skull island prawns, fraser island spanner crab, kingfish crudo, grilled scallops, salmon caviar & crème fraîche

PRE-DINNER BITES

ROCK LOBSTER ARANCINI & BISQUE (2) | 38

CAVIAR POTATO CAKES 5g oscietra caviar, horseradish (2) | 56

MOZZARELLA MILK BUNS Ibérico jamón, green olive (2) | 28

ORTIZ ANCHOVY TOAST Apple, chives, crème fraîche (2) | 24

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.

This menu is designed to be enjoyed by the whole table.

FOR THE TABLE

HANDMADE CAPONATA BREAD

Cultured coppertree farm salted butter

ONE

SCORCHED SASHIMI KINGFISH

Smoked dashi tofu, pickled celery, apple & elderflower ponzu

Add oscietra caviar | 25

TWO

CARAMELISED MISO SCALLOPS

Red miso marmalade, fragrant red rice, carrot 'popcorn' & shoots

THREE

BAKED MURRAY COD & SPANNER CRAB ROYALE

Organic grilled zucchini, society garlic, scallop & herb sauce

ADDITIONAL COURSE | 25

DRY AGED DUCK BREAST

Rhubarb, burnt citrus fruit, salt crusted fennel, mountain pepper buckwheat

FOUR

BLACK OPAL BEEF RIB & LOIN MS 6+

Claypot braise & black salt brine, roasted cauliflower verde, smoked soubise

FIVE

NEW SEASON MANGO, LIME & COCONUT PUDDING

Mango & passionfruit salad, coconut sorbet, sponge & snow

ADDITIONAL COURSE | 20

BREBIS PETIT AGOUR SHEEP'S MILK CHEESE & SPICED PEAR MILLE-FEUILLE

Shaved on a girolle curler with burnt fig reduction

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FOR THE TABLE

HANDMADE CAPONATA BREAD

Cultured coppertree farm salted butter

ENTRÉE

SCORCHED SASHIMI KINGFISH

Smoked dashi tofu, pickled celery, apple & elderflower ponzu

Add oscietra caviar | 25

 HOT PARMESAN & CORN SOUFFLÉ*Añejo chilies, fresh ricotta, candied cherry tomatoes & scamorza*

COLD SMOKED DUCK & PISTACHIO BRIOCHE

Frutta di mostarda, cognac pâté, shaved foie gras, bitter leaves

HIBACHI GRILLED BERKSHIRE PORK BELLY

Bourbon & brown sugar glaze, peated barley, burnt apple jam, broad beans

CAMELISED MISO SCALLOPS

Red miso marmalade, fragrant red rice, carrot 'popcorn' & shoots

SOUTHERN ROCK LOBSTER RAVIOLI | +30

Butter poached blue swimmer crab & cherry tomatoes, crushed shellfish sauce

GRASS FED FILLET STEAK TARTARE | +10

Creamed horseradish, sweet shallot, pepper oil, toasted brioche

Add oscietra caviar (5g) | 25

 Vegetarian*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.*

MAIN

BAKED MURRAY COD & SPANNER CRAB ROYALE

Organic grilled zucchini, society garlic, scallop & herb sauce

Add oscietra caviar | 25

BLACK OPAL BEEF RIB & LOIN MS 6+

Claypot braise & black salt brine, roasted cauliflower verde, smoked soubise

TWICE COOKED 'MARGRA' LAMB SHOULDER

Fat green olives, first shoot asparagus, scorched pepperoncini & sheep's feta PUMPKIN CONCENTRATO & BLACK GARLIC "RAVIOLI"*Charred brassicas, 3 day hung yoghurt, crushed pepitas, green pumpkin oil*

DRY AGED DUCK BREAST

Rhubarb & burnt citrus fruit, salt crusted fennel, mountain pepper buckwheat

ROASTED QUEEN SNAPPER FILLET | +20

Flash seared abalone, spring peas, piccolino onions, cultured butter & lettuce

WHOLE LOCAL LOBSTER (NSW) DIVER CAUGHT | +MP

Confit garlic & pink peppercorns Vegetarian*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.*

HIBACHI “BINCHŌTAN” GRILL

300g SIRLOIN “CENTRE CUT” WAGYU BLACK OPAL F1 MS 7+ | +48

500g DRY AGED COPPERTREE FARM GRASS FED RIBEYE ON THE BONE | +58

RANGERS VALLEY ‘TATAKI’ TENDERLOIN | +68

Wagyu short rib croquettes, smoked bone marrow chimichurri

FOR THE TABLE

SPRING BEAN SALAD | 24

Persian feta, parsley, mustard & lemon vinaigrette

LIVING LETTUCE | 18

Salad cream, salted baby cucumber, sourdough crumbs

ROASTED MUSHROOMS & SWEET GLAZED CABBAGE | 24

King oysters, black garlic, purple radish

GARLIC POTATOES | 18

Twice cooked kiplers, rosemary salt, french butter

STEAMED BROCCOLINI | 24

Scorched peppers, aged sherry vinegar, crushed hazelnuts

WARM OSCIETRA CAVIAR & POTATO SALAD | 60

New season asparagus, lemon, parsley & caper dressing

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DESSERT

VALRHONA HOT CHOCOLATE SOUFFLÉ

Araguani 100% cocoa, bourbon vanilla double cream

TURKISH DELIGHT & PISTACHIO MERINGUE

Caramelised yoghurt, pistachio ice cream, rose jelly

NEW SEASON MANGO, LIME & COCONUT PUDDING

Mango & passionfruit salad, coconut sorbet, sponge & snow

WHITE CHOCOLATE HONEYCOMB

Poached strawberries, gingerbread mousse, honeycomb biscuit

NITRO CITRUS BRÛLÉE

Grapefruit jelly, mandarin & yuzu custard, blood orange & campari granita

PREMIUM CHEESE

SELECTION OF 3 OR 5 +15 | +30

*Carefully aged & ripened, best in class world cheese, served with house made breads, pastes & chutneys.*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*BREBIS PETIT AGOUR | BASQUE, FRANCE *Semi hard, sheep & goat's milk*

TEA, COFFEE & PETIT FOURS

NITRO WALNUT AFFOGATO | 29

Fior di latte ice cream, espresso shot, nocello liqueur, rock biscuit

HANDMADE SWEET TREATS (8) | 30

*Valrhona chocolate truffles, golden honeycomb rocks, champagne jellies, almond butter cakes*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.*

DINNER

TO FINISH

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

LIQUEURS

30ML

BAILEYS	Ireland	13
DISARONNO AMARETTO	Italy	13
DRAMBUIE	Scotland	14
FRANGELICO	Italy	13
LIMONCELLO	Manly	13
NOCELLO	Italy	13
OPAL NERA BLACK SAMBUCA	Italy	14
SOUTHERN COMFORT	USA	14
TIA MARIA	Italy	13
MR BLACK COFFEE SPIRIT	Australia	18
TIGNANELLO GRAPPA	Italy	24



LOUIS XIII

Remy de Martin
COGNAC GRANDE CHAMPAGNE

A blend of up to 1200 eaux-de-vie, 100% from Grande Champagne, the best crus of the Cognac region of France.

LOUIS XIII is the result of a century of craftsmanship.

FOR THE CURIOUS

15ml | 205

FOR THE GENIUS

30ml | 395



Hennessy

COGNAC

Richard de Hennessy

Confident and assertive, this exceptional blend is made from more than 100 entities of the finest eaux-de-vie that have been aged for up to 200 years in French oak barrels. The remarkability of this craft is difficult to express with words.

FOR THE CURIOUS

15ml | 475

FOR THE GENIUS

30ml | 895

For a full list of liqueurs & brandies, please refer to the cocktail list

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PLANT BASED

FOR THE TABLE

HANDMADE CAPONATA BREAD

Extra virgin olive oil, aged balsamic

ENTRÉE

HIBACHI GRILLED MUSHROOMS & ROSEMARY

King oyster & shiitake mushrooms, spring beans, horseradish, tabouli

ORGANIC RED MISO RICE

Miso marmalade, caramelised endive, carrot 'popcorn', mustard flowers

MAIN

ASPARAGUS & ARTICHOKE TOFU

Jerusalem artichoke 'vegemite', king brown noodles, 24hr kombu dashi

SALT BAKED FENNEL & FENNEL POLLEN

Buckwheat & mountain pepper risotto, rhubarb, burnt citrus fruit

DESSERT

NITRO RASPBERRY GRANITA

Roasted white chocolate & macadamia milk pudding

NEW SEASON MANGO, LIME & COCONUT PUDDING

Mango salad, coconut sorbet, sponge & snow