

Entrée

House Made Roll	4	4.5
Whipped cultured butter		
Garlic, Brioche or Wholemeal		
Oysters	1/2 DOZ	32
Choose from:		35
• Natural with Mignonette Sauce & Fresh Lemon	1 DOZ	54
• Kilpatrick with With bacon, Worcestershire & shallots		59
Burrata & Roasted Winter Vegetables (V)	24	27
Creamy burrata, roasted pumpkin, heirloom carrots, hazelnut crumb, sage vinaigrette & toasted brioche		
Seared King Scallops (I)	26	28
Jerusalem artichoke purée, apple gel, smoked corn salsa, pancetta, burnt butter & sage		
Miso Glazed Quail	26	28
Pomegranate, toasted walnuts, mandarin segments, Cabernet Sauvignon jus & baby herbs		

Main Course

Pan-Roasted Barramundi (I)	42	46	MB+3 Riverine Scotch Fillet	48	53
Cauliflower purée, braised leek, crispy capers & Champagne beurre blanc			Potato gratin, charred broccolini, Café de Paris butter & Cabernet jus		
Slow-Cooked Lamb Rump	42	46	Pumpkin & wild mushroom Gnocchi (V)	36	39
Duck fat roasted potatoes, glazed baby carrots, rosemary crumb & red wine jus			Roasted pumpkin, wild mushroom, brown butter, sage, toasted pine nuts, shaved Parmesan & truffle seasoning		
12-Hour Braised Beef Short Rib	46	50	MEAT TO SHARE		
Truffle potato purée, roasted shallots & Shiraz reduction			12-Hour Slow Roasted Lamb Shoulder	96	104
Sous Vide Chicken Breast	39	43	Potato gratin, honey-glazed root vegetables & rosemary jus		
Chicken breast filled with mushroom mousse, spinach & Gruyère cheese, pomme purée, broccolini & tarragon cream					

Notes: Seafood leveling - A= Australian source I = International source M = Mixed sources

Sides

Truffle Potato Purée	12	14
Creamy mashed potato finished with truffle seasoning		
Roasted Winter Vegetables	14	16
Pumpkin, carrots, parsnips & honey glaze		
Duck Fat Roasted Potatoes	12	14
Rosemary sea salt		
Baby Cos Salad	13	15
Crispy pancetta, shaved Parmesan & wholegrain mustard dressing		

Kids

Includes ice cream and choice of topping

Chicken Breast Nuggets	17	20
With chips and tomato sauce		
Battered Fish (I)	17	20
With chips and tomato sauce		
Kids Steak	17	20
With chips and tomato sauce		

Desserts

Sticky Date Pudding	18	20
Warm butterscotch sauce & vanilla bean ice cream		
Dark Chocolate Lava Cake	20	22
Hazelnut praline & vanilla bean ice cream		
Vanilla Bean Crème Brûlée	20	22
Biscotti, fresh berries, sweet crumb & vanilla bean ice cream		
Pear & Almond Frangipane Tart	18	20
Poached pear, mascarpone cream & berry coulis		