

TABLE MANNERS

WINTER 2025

NV, Delamotte ‘Brut’, Champagne	28
Iggy’s Sourdough, Butter	4pp
Sydney Rock Oyster, Mignonette Dressing	6pp
Potato ‘Aligot’ Croquette, Rocket Pesto	8pp
Tuna Toro Toast, Horseradish	13pp
Abrolhos Islands Scallop, Nduja Butter, Macadamia	16pp
House Charcuterie, Rosti, Gentlemans Relish	22pp
Stracciatella, Black Garlic, Walnuts	28
Black Kingfish, Ponzu, Orange, Chilli	34
Beef Tartare, Guindillas, Quails Egg, Shiitake, Crispy Potatoes	26
Fremantle Octopus, Smoked Almond Puree, Saltbush, Sauce Bilbaina	34
Mussels, Cafe de Paris, Esplet, Croutons	28
Ricotta Agnolotti, Preserved Lemon, Snap Peas, Sunflower Seed	28/42
Moreton Bay Bug Club Sandwich, Pancetta, Fries	54
Murray Cod, Champagne Beurre Blanc, Roe	59
Roast Hapuka, Green Garlic Sauce, Jerusalem Artichoke	49
Koji Glazed Pork Chop, Red Cabbage, Kale	46
Chicken, Celeariac, Mushrooms	54
250gr Steak, Pressed Potato, Bagna Cauda Butter (Choose one)	
Sirloin	49
Grassfed Wagyu Rump Cap	58
Crispy Spaghetti ‘all’Assassina’, Chilli, Tomato, King Prawns	88
Butcher’s Cut, Bone Marrow Buns, Table Mustard, Beef Jus	MP
Confit Chat Potatoes, Garlic, Herbs	14
French Fries, Aioli	14
Brussels Sprouts, Green Goddess, Parmesan	14
Side Salad	14
Lemon Polenta Madeleines	7pp
Passionfruit & Coconut Pavlova	20
Carrot Cake, Hot Cross Bun Ice Cream	24
Warm Chocolate Mousse, Oloroso Caramel, Ice Cream	26
Truffle Le Daulphin, Lavosh, Fruit Cracker, Honey	34

All groups of 7+ are subject to a discretionary 10% gratuity. All card payments incur a processing fee of 1.6%. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accomodate dietary needs, we cannot guarantee our food will be allergen free.

TABLE MANNERS

All served to share

89 p.p.

Potato 'Aligot' Croquette, Rocket Pesto
Stracciatella, Black Garlic, Walnuts
Mussels, Cafe du Paris, Esplet, Croutons

Crispy Spaghetti 'all'Assassina', Chilli, Tomato, King Prawns
250gr Sirloin, Pressed Potato, Bagna Cauda Butter
French Fries, Aioli
Side Salad

Lemon Polenta Madeleines

All groups of 7+ are subject to a discretionary 10% gratuity. All card payments incur a processing fee of 1.5%. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

TABLE MANNERS

All served to share

135 p.p.

Abrolhos Islands Scallop, Nduja Butter, Macadamia
Stracciatella, Black Garlic, Walnuts
Black Kingfish, Ponzu, Orange, Chilli

Crispy Spaghetti 'all'Assassina', Chilli, Tomato, King Prawns

Butcher's Cut, Bone Marrow Buns, Table Mustard, Beef Jus
French Fries, Aioli
Side Salad

Lemon Polenta Madeleines
Passionfruit & Coconut Pavolva

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