

TABLE MANNERS

SPRING 2025

NV, Delamotte ‘Brut’, Champagne	29
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	14pp
Rosti, House Charcuterie, Gentlemans Relish	15pp
Stracciatella, Black Garlic, Walnuts	28
Hiramasa Kingfish, Ponzu, Orange, Chilli	34
Beef Tartare, Guindillas, Quails Egg, Shiitake, Crispy Potatoes	27
Fremantle Octopus, Smoked Almond Puree, Saltbush, Sauce Bilbaina	34
Yabby Risotto, Fennel, Creme Friache	36
Ricotta Agnolotti, Preserved Lemon, Snap Peas, Sunflower Seed	28/42
Moreton Bay Bug Club Sandwich, Pancetta, Fries	54
Rainbow Trout, Chard, Sauce Sorrel	48
Coral Trout, Squash, Basil, Fregola, Warm Gazpacho	65
Koji Glazed Pork Chop, Red Cabbage, Kale	46
Kinross Station Lamb, Sticky Sweetbreads, Carrots, Yoghurt, Cumin	62
250gr Steak, Pressed Potato, Cafe de Paris 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
Salt & Vinegar Potatoes, Sour Cream, Chive	15
French Fries, Aioli	15
Charred Broccolini, Agrodolce	15
Side Salad	15
Lemon Polenta Madeleines	7pp
Passionfruit & Coconut Pavlova	23
Mille Feuilles, Raspberry, Earl Grey	26
Warm Chocolate Mousse, Oloroso Caramel, Ice Cream	26
Bruny Island C2 (Hard), Lavosh, Fruit Cracker, Muscatels, Honey	24

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

92 p.p.

Potato 'Aligot' Croquette, Rocket Pesto
Stracciatella, Black Garlic, Walnuts
Hiramasa Kingfish, Ponzu, Orange, Chilli

Crispy Spaghetti 'all'Assassina', Chilli, Tomato, King Prawns
250gr Sirloin, Pressed Potato, Cafe de Paris 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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