

TABLE MANNERS

SUMMER 2026

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 Fraiche	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
Murray Cod, Squash, Basil, Fregola, Warm Gazpacho	59
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
Mango & Vanilla Pavlova	23
Mille Feuilles, Raspberry, Earl Grey	26
Chocolate & Hazelnut Choux, Vanilla Ice Cream, Tonka Caramel	26
Strawberry Sorbet, Watermelon and Mint Granita	17
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 1.8%. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee our food will be allergen free.

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Lemon Polenta Madeleines	7pp
Mango & Vanilla Pavlova	23
Mille Feuille, Raspberry, Earl Grey	26
Chocolate & Hazelnut Choux, Vanilla Ice Cream, Tonka Caramel	26
Strawberry Sorbet, Watermelon and Mint Granita	17
Bruny Island C2 (Hard), Lavosh, Fruit Cracker, Honey	24
Liquid Dessert (House Limoncello or Triple Sec)	10
	90ml
NV Caruso & Minini 5yr ‘Secco’ (Marsala) Sicily, IT	22
NV Corrado Tonelli ‘Vino di Visciola’ (Cherry Wine) Marche, IT	18
2021 Domaine De Durban ‘MBdV’ (Muscat) Rhône, FR	23
2015 Chateau Rieussec ‘Carmes’ (Sémillon) Sauternes, FR	27
NV Giuseppe Cappellano ‘Chinato’ (Nebbiolo) Barolo, IT (60ml)	24
	30ml
Averna	15
Braulio	14
Levi Serafino ‘Amaro della Donna’	19
Sweetdram ‘Whisky Amaro’	18
Paul Giraud XO 25YO Cognac	31
Adrien Camut 18YO Calvados	39
2001 Domaine Boingneres Armagnac	39

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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

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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
Mango & Vanilla Pavlova**

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

Kid's Menu

Tomato Pasta	20
Butter Pasta, Parmesan Cheese	20
160gr Sirloin, Fries, Salad	28
Rainbow Trout, Chat Potatoes, Broccolini	28



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