

# TABLE MANNERS

AUTUMN 2026

<b>NV, Delamotte 'Brut', Champagne</b>	<b>29</b>
<b>Iggy's Sourdough, Butter</b>	<b>4pp</b>
<b>Sydney Rock Oyster, Mignonette Dressing</b>	<b>6pp</b>
<b>Potato 'Aligot' Croquette, Rocket Pesto</b>	<b>8pp</b>
<b>Tuna Toro Toast, Horseradish</b>	<b>13pp</b>
<b>Abrolhos Islands Scallop, Nduja Butter, Macadamia</b>	<b>14pp</b>
<b>Rosti, House Charcuterie, Gentlemans Relish</b>	<b>15pp</b>
<b>Stracciatella, Black Garlic, Walnuts</b>	<b>28</b>
<b>Hiramasa Kingfish, Ponzu, Orange, Chilli</b>	<b>34</b>
<b>Beef Tartare, Guindillas, Quail Egg, Shiitake, Crispy Potatoes</b>	<b>27</b>
<b>Fremantle Octopus, Smoked Almond Puree, Saltbush, Sauce Bilbaina</b>	<b>34</b>
<b>Yabby Risotto, Fennel, Creme Fraiche</b>	<b>36</b>
<b>Ricotta Agnolotti, Preserved Lemon, Snap Peas, Sunflower Seed</b>	<b>28/42</b>
<b>Moreton Bay Bug Club Sandwich, Pancetta, Fries</b>	<b>54</b>
<b>Rainbow Trout, Chard, Sauce Sorrel</b>	<b>48</b>
<b>Murray Cod, Squash, Basil, Fregola, Warm Gazpacho</b>	<b>59</b>
<b>Koji Glazed Pork Chop, Red Cabbage, Kale</b>	<b>46</b>
<b>Kinross Station Lamb, Sticky Sweetbreads, Carrots, Yoghurt, Cumin</b>	<b>62</b>
<b>250gr Sirloin Steak, Pressed Potato, Cafe de Paris Butter</b>	<b>49</b>
<b>400gr MB5 Wagyu Scotch Fillet with Condiments</b>	<b>106</b>
<b>Crispy Spaghetti 'all'Assassina', Chilli, Tomato, King Prawns</b>	<b>88</b>
<b>Butcher's Cut, Bone Marrow Buns, Table Mustard, Beef Jus</b>	<b>MP</b>
<b>Salt &amp; Vinegar Potatoes, Sour Cream, Chive</b>	<b>15</b>
<b>French Fries, Aioli</b>	<b>15</b>
<b>Charred Broccolini, Agrodolce</b>	<b>15</b>
<b>Side Salad</b>	<b>15</b>
<b>Lemon Polenta Madeleines</b>	<b>7pp</b>
<b>Summer Berries Pavlova, Boysenberry Sorbet</b>	<b>23</b>
<b>Malted Barley Custard Tart, Fresh Cream</b>	<b>26</b>
<b>Chocolate &amp; Hazelnut Choux, Vanilla Ice Cream, Tonka Caramel</b>	<b>26</b>
<b>Bruny Island C2 (Hard), Lavosh, Fruit Cracker, Muscatels, Honey</b>	<b>24</b>

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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<b>Lemon Polenta Madeleines</b>	<b>7pp</b>
<b>Summer Berries Pavlova, Boysenberry Sorbet</b>	<b>23</b>
<b>Malted Barley Custard Tart, Fresh Cream</b>	<b>26</b>
<b>Chocolate &amp; Hazelnut Choux, Vanilla Ice Cream, Tonka Caramel</b>	<b>26</b>
<b>Bruny Island C2 (Hard), Lavosh, Fruit Cracker, Honey</b>	<b>24</b>
<b>Liquid Dessert (House Limoncello or Triple Sec)</b>	<b>10</b>
	<b>90ml</b>
<b>NV Caruso &amp; Minini 5yr 'Secco' (Marsala) Sicily, IT</b>	<b>22</b>
<b>NV Corrado Tonelli 'Vino di Visciola' (Cherry Wine) Marche, IT</b>	<b>18</b>
<b>2021 Domaine De Durban 'MBdV' (Muscat) Rhône, FR</b>	<b>23</b>
<b>2015 Chateau Rieussec 'Carmes' (Sémillon) Sauternes, FR</b>	<b>27</b>
<b>NV Giuseppe Cappellano 'Chinato' (Nebbiolo) Barolo, IT (60ml)</b>	<b>24</b>
	<b>30ml</b>
<b>Averna</b>	<b>15</b>
<b>Braulio</b>	<b>14</b>
<b>Sweetdram 'Whisky Amaro'</b>	<b>18</b>
<b>Paul Giraud XO 25YO Cognac</b>	<b>31</b>
<b>Adrien Camut 18YO Calvados</b>	<b>39</b>
<b>2001 Domaine Boingneres Armagnac</b>	<b>39</b>
<b>GRASSHOPPER Mint Liqueur, White Cacao, Cream</b>	<b>24</b>
<b>BRANDY OLD FASHIONED, Cognac VS, Rye, Walnut, Five Spice</b>	<b>25</b>
<b>AFTER MIDNIGHT Bourbon, Sherry, Hazelnut, PX, Vanilla</b>	<b>24</b>

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# 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

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# TABLE MANNERS

All served to share

140 p.p.

**Abrolhos Islands Scallop, Nduja Butter, Macadamia  
Potato 'Aligot' Croquette, Rocket Pesto**

**Beef Tartare, Guindillas, Quail Egg, Shiitake, Crispy Potatoes  
Fremantle Octopus, Smoked Almond Puree, Saltbush, Sauce Bilbaina**

**Crispy Spaghetti 'all'Assassina', Chilli, Tomato, King Prawns  
400gr MB5 Wagyu Scotch Fillet with Condiments  
Charred Broccolini, Agrodolce  
Salt & Vinegar Potatoes, Sour Cream, Chive**

**Lemon Polenta Madeleines  
Summer Berries Pavlova, Boysenberry Sorbet**

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# TABLE MANNERS

## Kid's Menu

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



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