ENTREE

BARILLA BAY OYSTER LEMON	4.5 EA
SALT & PEPPER SQUID LIME & DILL AIOLI - DRESSED ROCKET	18
PORK JOWL TONKOTSU BROTH & CHARRED ALLIUMS	24
6 RUSSELL SOURDOUGH WHIPPED BUTTER	10
KOJI GLAZED PUMPKIN PARSLEY - KALE	22

MAINS

CHOWDER DILL - SPENT BREAD	26
PAPPARDELLE TASSIE'S FINEST MUSHROOMS - MISO BUTTER	28
BEEF CHEEK BEETROOT - MACADAMIA - BROCCOLINI	34
SESAME SEED COATED SALMON WHITE BEAN PUREE - GREENS - HONEY AIOLI	38
GRASS-FED PORTERHOUSE BORDELAISE - CAFE DE PARIS'	44
SCOTTSDALE PORK FARMHOUSE CHUTNEY - CARROTS	38

SIDES

	12
	14
MASH DUTCH CREAMS	10
SEASONAL GREENS - SMOKED ALMONDS	
FRIES - TRUFFLE AIOLI	

DESSERT

	18
	16
ORANI APPLE CRUMBLE	
AFFOGATO	

*WE ONLY SERVE AUSTRALIAN SEAFOOD.