

Oysters, shucked to order, apple + tarragon vinaigrette	4ea
Marinated olives from Mt Zero	6
Charcuterie selection	26
Stracciatella, grilled artichokes, broad beans, fennel	17
Steamed zucchini flowers filled with Shark Bay blue crab, caviar sauce	21
Caprese tart – short crust pastry, heirloom tomatoes, fior di burrata, basil emulsion	19
Dry-aged beef tartare, buckwheat, taro crisps, smoked egg yolk	20
Grilled new season’s asparagus, brown butter mayonnaise, potato, black olive	20
Whipped cod’s roe, potato crisps	16
Risotto of leeks, broad beans + caciocavallo	29
House made potato gnocchi, pork ragù, n’duja, pecorino	32
Spaghetti, lobster ‘bolognese’, melted cherry tomatoes, basil	36
Pork cotoletta, Italian coleslaw, caper butter, lemon	34
Corn-fed organic chicken, harissa roasted, sweetcorn, chickpea cress, jus gras	34
Cape York barramundi, carrot, smoked mussel vinaigrette	36
Daily butcher’s cut steak, pressed potato, pepper sauce, watercress	mp
Gluten free pasta available	+3
Charred broccolini, oyster cream, fried garlic + chilli	9
Iceberg, tarragon mayonnaise, puffed grains, summer herbs	9
Duck fat chips, rosemary salt	10
Tiramisu	15
Goat’s cheese cheesecake, poached rhubarb, oatmeal crumble, rosemary	15
Lemon curd tart, raspberries, meringue	15
Cheese selection, crisp breads, seasonal fruit	1 / 2 / 3
	12 / 17 / 26

\*Please inform your waiter of any dietary & allergy requirements.  
 Please note, we cannot guarantee that all dishes will be free from allergens.  
 Thank You