

Oysters 3.8ea

Charcuterie Selection 26

Mushroom & Fontina Tart, Truffle Oil 15

Chicken Liver Pâté, Brioche, Pear Chutney 15

Lamb Sweetbreads, Chestnuts, Orange, Sage 17

Smoked Mussels, Pumpkin, Capers 18

Calamari, Carrot Purée, Black Olive, Garlic Mayo 21

Paccheri, Confit Tuna, Cauliflower, Sumac 26

Prawn, Stracciatella & Pistachio Risotto 26

Beef Cheek, Celeriac Purée, Cabbage 32

FROM THE BOARDS

Pasta Artigianale

Market Fish

Prime Cut Beef

Beast For Two

Kipfler Potatoes/Beetroot, Goat's Cheese & Walnut Salad/  
Seasonal Greens/Farmers Salad/ 9ea

Smoked Chocolate Mousse, Banana, Hazelnuts 15

Almond Panna Cotta, Wild Berries 15

Mandarin Semifreddo, Orange, Tarragon 15

Cheese Selection - See Board

\*Please inform your waiter of any dietary & allergy requirements.

\*Please note, we cannot guarantee that all dishes  
will be free from allergens.

Thank You