

# ENTRÉES

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## FRESHLY SHUCKED OYSTERS | \$6ea

*natural gf, df*  
*mignonette gf, df*  
*kombu butter*

*citrus oil & finger lime pearls*  
*hollandaise & smoked salmon gf*  
*champagne emulsion & caviar gf*

## SCALLOPS | \$28

*cauliflower purée, beurre noisette snow,*  
*macadamia crumble, fried capers, muscatels gf*

## CONFIT DUCK PITHIVIER | \$25

*puff pastry, raclette, seeded mustard,*  
*onion jam, thyme, jus*

## HARISSA FREMANTLE OCTOPUS | \$33

*chargrilled, harissa-spiced, roasted peppers,*  
*hummus, charred lime, smoked labneh, lardo gf, dfa*

## BRAISED BEEF CHEEK | \$26

*glazed beef cheek, potato espuma, olive tapenade,*  
*garlic chips, chilli oil, jus gf*

## SALMON WELLINGTON | \$33

*zucchini, caviar, dill oil,*  
*saffron-infused champagne emulsion*

## WARMED LEEK & GRUYÈRE TART | \$33

*sundried tomato, chèvre, winter leaves,*  
*shallot, cucumber v*

# MAINS

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## SOUP OF THE DAY | TBA

*winter specials to keep you warm,*  
*ask your server for today's special*

## RICOTTA & SPINACH TORTELLINI | \$30

*roasted pumpkin, toasted pine nuts, lemon & sage*  
*butter, pecorino & garlic pangrattato v*

## CHICKEN ROULADE | \$36

*wrapped in prosciutto, braised witlof, butter-*  
*poached turnips, pumpkin 'tofu', albufera foam gf*

## MARKET FISH | TBA

*each week a different fish and new plating,*  
*ask your server for today's special*

## BRAISED SHORT RIB | \$53

*roasted portobello mushroom, tomato salsa,*  
*smoked goats curd, onion petals,*  
*mushroom paper, jus gf, dfa*

## MORETON BAY BUG RISOTTO | \$40

*sofrito, mascarpone, dill, pecorino romano,*  
*flaked almonds gf, dfa*

## 200G WAGYU BEEF TRI-TIP | \$58

*dry-aged in ghee, poached snake beans, leek, confit*  
*pomme château, caramelised onion purée, jus gf*

# SIDES

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## MISO-GLAZED EGGPLANT | \$16

*roasted eggplant, walnut & miso purée, wakame,*  
*sesame seeds, puffed wild rice gf, df*

## COAL-COOKED WITLOF | \$17

*beurre noisette & orange espuma, blood orange*  
*segments, pickled fennel, seeded mustard gf*

## CHARGRILLED BROCCOLI | \$13

*sesame mayo, fried shallots & garlic,*  
*spring onions, confit garlic oil df*

## ROASTED JAP PUMPKIN | \$16

*portobello mushrooms, chilli, pine nuts*  
*potato wafers, smoked goats curd gf, dfa*

# DESSERTS

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## TAWNY PORT POACHED PEAR | \$20

*spiced almond cake, white chocolate & lemon*  
*ganache, port syrup, almond flakes dfa*

## 55% DARK MOLTEN LAVA COOKIE | \$16

*served with liquid nitrogen vanilla bean ice cream*

## LEMON PUDDING CAKE | \$15

*served with berry compote, warm vanilla custard*

## WARM CHOCOLATE BROWNIE | \$18

*white chocolate espuma, liquid nitrogen malt ice*  
*cream, hazelnut soil, cocoa powder gfa, dfa*