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## Bar Bites

Bread selection	3.5
Spiced almonds & cashews	8
Marinated olives, feta & dukkah	10
Sydney Rock or Pacific oysters	½ dz 29 / dz 49
Oyster six ways	½ dz 33 / dz 55
Sashimi tasting plate	31
Steak tartare, quail egg	31 / 44
Zucchini flowers, beetroot hummus, gorgonzola, corn, soft herbs (V)	25
Steamed bun of slipper lobster, kimchi, citrus mayo, coriander	8pp
Prawn toast, smoked corn, chipotle aioli	8pp
Chicken & bacon pate, pear & eschallot relish, grilled bread	18
Duck pancakes, spring onion & hoisin	29
Beer-battered market fish, mushy peas & mint, fries & tartare sauce	25
Wagyu burger with cos lettuce, battered pickle, bacon, onion, cheese, BBQ Sauce, mayonnaise & fries	25
Green leaf salad, raspberry vinaigrette	10/17
French fries / Parmesan & truffle French fries	11/14

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## Something Sweet

Chai panna cotta, mandarin, orange, ginger	20
Liquorice "25 <sup>th</sup> Anniversary" with apple & lime	21
Wild Strawberry & Rhubarb soufflé, star anise (please allow 20 minutes)	23
Chocolate mousse, Chocolate mousse, hazelnut, pear	21
Vanilla crème brûlée, chocolate & orange biscotti	19
Doughnut, cinnamon, caramel	17
Selection of ice creams and sorbets	14
Petit fours	16

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## Cheese Selection

First cheese 17.5 | Additional cheeses 7 each

Rouzaire Brie Aux Truffle, cow's milk	Île-de-France, France
Ossau Iraty, semi-hard sheep's milk	Basque Country, France
Holy Goat Skyla, white mould goat's milk	Castlemaine, Victoria
Tête De Moine AOC, semi-hard cow's milk	Jura, Switzerland
Le Marquis Chèvre de Rambouillet, blue mould goat's milk	Île-de-France, France
Le Dauphin Soumaintrain, cow's milk	Burgundy, France
Quicke's Extra Mature Cheddar, hard cow's milk	West Country, England

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glass

Payments by credit card incur a 1.5% merchant service  
10% gratuity applies to groups of 10 people or more