glass

CAVIAR

Thesauri Caviar, Greece 10g 98
Blini, Brioche, Crème Fraiche, Cured Yolk

RAW

EAST33 Sydney Rock Oyster *(GF, DF)* **7ea**
Natural with Mignonette

Classic Steak Tartare 36 / 47
Cornichons, Horseradish, Sesame Lavosh

Scallop Carpaccio *(GF)* **27**
Crème Fraiche, Citrus Dressing

Torched Kingfish *(GF, DF)* **28**
Harissa, Tabbouleh

SMALL BITES

Grilled Sliced Sourdough *(DF)* **7**
Luke Mangan Olive Oil, Pepe Saya Butter

White Cannellini Hummus *(VG, GF, DF)* **19**
Grilled Broccolini, Hazelnuts, Fried Capers

Duck Rillette 19
Preserved Orange, Ume Jam, Toast

Pork Belly Pancakes *(DF)* **19**
Cucumber, Shallot, Coriander, Hoisin

Rangers Valley Wagyu Beef Skewer 20
Chilli Dashi Butter, Pico de Gallo

ENTRÉES

Buffalo Burrata *(GF)* **26**
Wagyu Bresaola, Green Olive Tapenade, Hazelnuts, Elderflower

Moreton Bay Bug *(GF)* **29**
Wasabi & Yuzu Butter, Pickled Daikon

Crab Omelette 28
Blue Swimmer Crab, Herb Salad, Miso Mustard Broth

Mandalong Valley NSW, Quail *(GF)* **29**
Yoghurt & Curry Leaf Dressing

Artichoke & Ricotta Ravioli *(V)* **28 / 37**
Lemon Beurre Noisette, Shaved Truffle Pecorino

MAINS

Humpty Doo Barramundi *(DF)* **46**
Crispy Prawn, Thai Salad, Spicy Thai Broth

Ulladulla Flathead *(GF)* **46**
Crab, Corn, Tarragon

Arcadia NSW Spatchcock *(GF)* **49**
Ras El Hanout, Carrot, Charred Leeks, Fig

Borrowdale Pork Cutlet *(GF)* **48**
Red Wine Braised Onions, Parsnip Purée, Salsa Verde

Wollemi Duck Breast *(GF)* **48**
Rhubarb, Almond Cream, Tuscan Cabbage

House-Made Fettuccine *(VG, DF)* **42**
Porcini Mushroom Ragù, Sage

OFF THE GRILL

Served with Grilled Broccolini in Ravigote sauce (GF)
A selection of Luke Mangan Mustards upon request

NSW Black Angus Grain Fed Beef Fillet, MB2+ 200g 58
Madeira jus

O'Connor Grass Fed Dry Aged Bone In Sirloin, MB2+ 400g 66
Béarnaise

Hereford Grain Fed Scotch, MB4+ 300g 62
Café De Paris

MAINS TO SHARE

Market Fish *(GF)* **148**
Sauce Vierge & Spinach

Black Angus Rib Eye, MB2+ 1kg *(GF)* **168**
Béarnaise, Madeira jus, Burnt Herbs

12hr Slow Roasted Lamb Shoulder, 1kg *(GF, DF)* **128**
Balsamic Onion, Salsa Verde

SIDES - 12ea

Fries
Truffle & Parmesan Fries
Mash *(GF)*
Truffle Mash *(GF)*
Green Leaf Salad, Mandarin Dressing *(GF, DF)*
Snow Pea Salad, Chili Hoisin Dressing, Almond *(DF)*
Seasonal Vegetables, Luke Mangan Olive Oil *(GF, DF)*

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A 10% surcharge applies on public holidays. 2.0% surcharge applies to all credit card payments.
A 10% service charge applies to tables with 8 or more guests.

(GF) Gluten Free I (V) Vegetarian
(DF) Dairy Free I (VG) Vegan

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& COMPANY