

SEAFOOD ON ICE

FRESHLY SHUCKED OYSTERS MP
Selected Daily By Chef Natalie

CAVIAR
Ars Italica Calvisius Oscietra 10g 110
Kaviari Caviar Oscietra Prestige 30g 229
Black Pearl Beluga 30g 340
Savoury Waffle, Crème Fraîche, Chives

PEELED YAMBA PRAWNS 26 / 48
Mary Rose Sauce

SEAFOOD PLATTER 77
Oysters, Salmon Sashimi, Prawns & Condiments

SMALL PLATES

PIOIK BAKERY SOURDOUGH 4EA
Coppertree Farm Butter

WINTER TART 23
Heirloom Roasted Beetroot, Meredith Valley Goats Curd

CHARGRILLED BEEF TONGUE SKEWER 21 / 36
Labneh, Kumquat Glaze

MT COOK ALPINE SALMON SASHIMI 26
Blood Orange, Pickled Fennel

SPANNER CRAB CAKE 24
Avocado Mayo, Petit Bouche

PROSCIUTTO, COPPA, FENNEL SALAMI 24 / 44
Pickled Piparras

O’CONNOR STEAK TARTARE 26 / 48
White Anchovy, Chives, Potato Crisps

FROM THE GARDEN

WILL STUDD APHRODITE HALLOUMI 28
Honey, Fig, Endive, Grape

ROASTED EGGPLANT 36
Walnut Capsicum Dip, Radish

AUSTRALIAN BLACK TRUFFLE LINGUINE 38
Black Pepper, Pecorino



FROM THE SEA

CHARCOAL SOUTHERN OCEAN SQUID 29 / 57
Joseph Olive Oil, Pepper Berry Salt

CHARCOAL YAMBA KING PRAWNS 36 / 65
Harissa Butter

SEAFOOD CHOWDER 29
Prawn Tuile

STEAMED AQUNA MURRAY COD 49
Doenjang Beurre Blanc, King Oyster

CHARGRILLED MARKET FISH MP
Leek, Turnip Velouté, Green Tomato

WHOLE LOBSTER LINGUINE 99
Prawn Bisque, Chilli

FROM THE Paddock

CONFIT WIMMERA DUCK LEG 240G 48
Roasted Grape, Jerusalem Artichoke, Game Jus

24HR SLOW COOKED BEEF SHORT RIB 180G 62
Smoked Onion Cream, Spring Onion

JACKS CREEK SIRLOIN 250G MB 3+ 58
Your Choice of Sauce

O’CONNOR GRASS FED FILLET 200G MB 3+ 62
Your Choice of Sauce

O’CONNOR GRASS FED RIB EYE 500G MB 4+ 115
Your Choice of Sauce

BLACK MARKET DRY AGED T-BONE 1KG MB 5+ 225
Your Choice of Sauce

BRAISED GUNDAGAI LAMB SHOULDER GLQ 5+ 135
Couscous Salad, Chimichurri, Yoghurt

*Sauces - Madeira Jus, Béarnaise, Pepper Sauce, Chimichurri,
Black Truffle Butter, & Our Selection of Curated Mustards*

WINE PAIRING OPTIONS

Paired With Each Course of Your Meal, Chosen By Our Sommeliers.

STANDARD 3 WINES 40pp *(100ml each)*

PREMIUM 3 WINES 80pp *(100ml each)*

GLASS BANQUET

To Share - Minimum Two People - 129pp

PIOIK BAKERY SOURDOUGH
Coppertree Farm Butter

FRESHLY SHUCKED OYSTERS
Mignonette, Lemon, Green Tabasco

PROSCIUTTO, COPPA, FENNEL SALAMI
Pickled Piparras

WINTER TART
Heirloom Roasted Beetroot, Meredith Valley Goats Curd

CHARGRILLED MARKET FISH
Leek, Turnip Velouté, Green Tomato

JACKS CREEK SIRLOIN MB 3+
Madeira Jus, Béarnaise

PEAR, ROCKET, PARMESAN SALAD

SKIN ON FRIES

VALRHONA DARK CHOCOLATE GATEAU
Mulled Wine Pear, Hazelnut

SIDES

SKIN ON FRIES 12

TRUFFLE MASH POTATO 12

BRUSSEL SPROUTS, POMEGRANATE MOLASSES 12

PEAR, ROCKET, PARMESAN SALAD 12

WINTER VEGGIES 12

From 8th - 19th July, enjoy a taste of tradition with
our San Francisco Grill pop-up menu.
Ask a Team Member for more information.

Surcharges apply: 10% on Sundays, 15% on public holidays.
2.0% applies to all credit card payments.
10% service charge for groups of 8 or more.