

PIOIK BAKERY SOURDOUGH 4EA
Coppertree Farm Butter

SEAFOOD ON ICE

FRESHLY SHUCKED OYSTERS MP
Selected Daily By Chef Natalie

CAVIAR
Ars Italica Calvisius Oscietra 10g 110
Kavari Caviar Oscietra Prestige 30g 229
Black Pearl Beluga 30g 340
Savoury Crumpet, Potato Crisps, Crème Fraîche, Chives

OYSTERS THREE WAYS 42 / 84
Fresh, Mornay, Kilpatrick

FROM THE SEA

SNAPPER SASHIMI 24
Ponzu, Rhubarb, Cara Cara Orange

MT COOK SALMON GRAVLAX 24
Crème Fraîche, Capers, Dill, Juniper, Roe

SCALLOP, PRAWN TOAST 23
Sriracha Mayo, Asian Herbs

CHARCOAL SOUTHERN SQUID 29 / 57
Quattrociocchi Olive Oil, Saltbush

CHARCOAL YAMBA KING PRAWNS 36 / 65
Harissa Butter, Finger Lime

SPAGHETTI VONGOLE 48
Parsley, Dashi Butter

PAN-SEARED MARKET FISH MP
Pickled Mussels, Piccante

CHARCOAL KING GEORGE WHITING 56
Artichoke Hearts, Fennel, Joseph First Run Olive Oil

WHOLE FISH MEUNIÈRE MP
Capers, Parsley, Butter, Lemon

FROM THE GARDEN

SPRING VEGETABLE CRUDITÉ 24
Cauliflower Wattle Seed Hummus

SPRING TART 23
Stracciatella, Heirloom Tomato, Capsicum, Olive

L’ARTISAN HALLOUMI 28
Honey, Walnuts, Grape, Endive

MARINATED ZUCCHINI 34
Leek Cream, Labneh, Walnut, Citrus

PUMPKIN RAVIOLI 39
Gorgonzola, Pepita Dressing, Brown Butter

FROM THE Paddock

SMOKED MORTADELLA, CAPOCOLLO, SAUCISSON 24 / 44
Pickled Green Beans

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

CHARGRILLED BEEF TONGUE SKEWER 21 / 36
Labneh, Kumquat Glaze

ROSSMORE WHOLE SPATCHCOCK 48
Sweet Corn, Atchara

STICKY GLAZED GUNDAGAI LAMB RUMP GLQ 5+ 49
French Lentils, Fresh Peas, Mint

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

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

BUTCHERS CUT MP
Your Choice of Sauce

O’CONNOR DRY AGED RIBEYE 500G MB 3+ 115
Your Choice of Sauce

Sauces - Madeira Jus, Béarnaise, Mushroom Sauce, Red Chimichurri,
Café de Paris, & Our Selection of Curated Mustards

PENFOLDS DEGUSTATION

149 per person, with optional wine pairing at 155 per person

FRESHLY SHUCKED
ROCK OYSTERS
Salmon Roe
Penfolds Champagne Rosé, NV

SOUTHERN ROCK
LOBSTER TAIL
Linguine, Bisque
Penfolds Bin 18A Chardonnay, 2018

WIMMERA CONFIT
DUCK LEG
Jerusalem Artichoke, Citrus
Penfolds Bin 585, French Blend, 2022

RANGERS VALLEY
WAGYU SIRLOIN, MB7+
Silver Beet, Dutch Carrots, Jus
Penfolds Bin 389, 2023

AFTER DINNER MINT
Chocolate, Mint, Almond
Penfolds Bin 600, 2022

~ Add On 160 per person ~

MAFFRA CLOTH-ASHED CHEDDAR
Crackers, Muscatels, Quince, Fig
Penfolds Grange, 2018 (100ml)



SIDES

LITTLE GEM SALAD 12
Creamy Dill Dressing, Pepitas

SKIN ON FRIES 12

MASHED POTATO 12
Garlic Confit

CHARGRILLED ASPARAGUS 14
Gribiche

SPRING VEGGIES 14

WINE PAIRING OPTIONS

Chosen By Our Sommeliers (100ml each)

STANDARD 3 WINES 40pp

PREMIUM 3 WINES 80pp



Join us on Wednesday, 22nd October for our final
wine dinner of the year, in partnership with
one of Australia’s oldest wineries - Tyrrell’s.
Speak to a member of our team for more information.

A 10% surcharge applies on Sundays and public holidays.
2.0% surcharge applies to all credit card payments.
A 10% service charge applies to tables with 8 or more guests
Split bills are limited to a maximum of 2 ways.