

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 3 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 21
Asian Herbs

CHARCOAL SOUTHERN TASMANIAN SQUID 29 / 57
Quattrociocchi Olive Oil, Pepper Berry Salt

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

SPAGHETTI VONGOLE 48
Parsley, Dashi Butter

PAN-SEARED MARKET FISH MP
Pickled Mussels, Picante Sauce

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 HALOUMI 28
Honey, Fig, Endive

MARINATED ZUCCHINI 34
Leek Cream, Labneh, Walnut, Citrus

PUMPKIN RAVIOLI 39
Gorgonzola, Burnt Butter, Pepita Dressing

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 49
French Lentils, Fresh Peas, Mint

JACKS CREEK SIRLOIN 250G MB 3+ 56
Your Choice of Sauce

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

BUTCHERS CUT MP
Your Choice of Sauce

BEEF WELLINGTON 139
O’Connor Tenderloin, Mushroom Duxelle, Maderia Jus
Please Allow 40 Minutes

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

GLASS BANQUET

To Share - Minimum Two People - 129pp

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Crème Fraîche, Capers, Dill, Juniper, Roe

SPRING TART
Stracciatella, Heirloom Tomato, Capsicum, Olive

ROSSMORE WHOLE SPATCHCOCK
Sweet Corn, Atchara

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

SKIN ON FRIES

LITTLE GEM SALAD
Creamy Dill Dressing, Pepitas

VALRHONA DARK CHOCOLATE GÂTEAU
Mulled Wine Pear, Hazelnut

SIDES

LITTLE GEM SALAD 12
Creamy Dill Dressing, Pepitas

SKIN ON FRIES 12

MASH POTATO 12
Garlic Confit

CHARGRILLED ASPARAGUS 12
Gribiche Sauce

SPRING VEGGIES MP

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.