

PIOIK BAKERY SOURDOUGH 4EA
Quattrociocchi Olive Oil

SEAFOOD ON ICE

FRESHLY SHUCKED OYSTERS MP
Selected Daily By Chef Natalie

CAVIAR TOPPED OYSTERS 13EA
Freshly Shucked Oysters with Oscietra Caviar

CAVIAR
Ars Italica Calvisius Oscietra 10g 110
Antonius Siberian 30g 245
Black Pearl Beluga 30g 340
Savoury Crumpet, Potato Crisps, Crème Fraîche, Chives

FROM THE SEA

SNAPPER SASHIMI 24
Coconut, Kaffir Lime, Chilli

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

SCALLOP, PRAWN TOAST 24
Sriracha Mayo, Asian Herbs

CHARCOAL AUSTRALIAN CUTTLEFISH 29
Pickled Mussels, Saffron Aioli

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

SPAGHETTI VONGOLE 49
Parsley, Dashi Butter

PAN-SEARED MARKET FISH MP
Summer Beans, Citrus Cream Sauce

CHARCOAL WHOLE FISH MP
Artichoke Hearts, Fennel, Joseph First Run Olive Oil

WHOLE EASTERN ROCK LOBSTER MP
Citrus Caper Butter, Fennel, Rocket Salad

FROM THE GARDEN

CHARGRILLED CARROT SKEWER 23
Grains, Dukkah, Cashew Cream

SUMMER TART 24
Meredith Goats Curd, Green Tomato, Grapes, Carmelised Onion

WILL STUDD APHRODITE HALLOUMI 28
Honey, Peach, Pistachio, Arugula

MARINATED ZUCCHINI 34
Leek Cream, Labneh, Walnut, Citrus

PAN-SEARED POTATO GNOCCHI 38
Baby Corn, Zucchini Flower, Green Olive

FROM THE PADDOCK

VANNELLA BURRATA 24
Prosciutto, Melon, Hot Honey

VICTOR CHURCHILL CHICKEN LIVER PARFAIT 26
Apricot Compote, Baguette, Micro Salad

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

ROSSMORE WHOLE SPATCHCOCK 48
Sweet Corn, Atchara

GUNDAGAI LAMB RUMP GLQ 5+ 49
Minted Peas, Black Garlic Toum

JACKS CREEK GRAIN FED 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 SCOTCH FILLET 300G MB 4+ 72
Your Choice of Sauce

BUTCHERS CUT MP
Your Choice of Sauce

Sauces - Madeira Jus, Béarnaise, Mushroom Sauce, Chimichurri,
Citrus Caper Butter, & Our Selection of Curated Mustards

GLASS BANQUET

To Share - Minimum Two People - 129pp

PIOIK BAKERY SOURDOUGH
Quattrociocchi Olive Oil

FRESHLY SHUCKED OYSTERS
Mignonette, Lemon, Green Tabasco

VICTOR CHURCHILL CHICKEN LIVER PARFAIT
Apricot Compote, Baguette, Micro Salad

SUMMER TARTLET
Meredith Goats Curd, Green Tomato, Grapes, Carmelised Onion

CHARCOAL AUSTRALIAN CUTTLEFISH
Pickled Mussels, Saffron Aioli

PAN-SEARED MARKET FISH
Summer Beans, Citrus Cream Sauce

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

SKIN ON FRIES

LITTLE GEM SALAD
Creamy Dill Dressing, Pepitas

SUMMER PAVLOVA
Summer Fruit, Armagnac Crème Anglaise, Almond

SIDES

LITTLE GEM SALAD 12
Creamy Dill Dressing, Pepitas

WATERMELON SALAD 12
Cucumber, Persian Feta, Mint

SKIN ON FRIES 12

MASHED POTATO 12

CHARGRILLED ASPARAGUS 14
Gribiche

WINE PAIRING OPTIONS

Chosen By Our Sommeliers (100ml each)

STANDARD 3 WINES 40pp

PREMIUM 3 WINES 80pp



Our four-course Christmas lunch brings together exceptional seasonal produce, fine wines and the joy of shared plates, all served with our signature attention to detail. Please feel free to ask our waiters for any information.

A 10% surcharge applies on Sundays and public holidays.
1.7% 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.