

PIOIK BAKERY SOURDOUGH 5EA
Pepe Saya Cultured Butter

SEAFOOD ON ICE

FRESHLY SHUCKED OYSTERS MP
Selected Daily By Chef Natalie

SPANNER CRAB SALAD 34
Celeriac, Granny Smith Apple, Salmon Roe

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

FROM THE SEA

MT COOK ALPINE SALMON GRAVLAX 26
Horseradish, Compressed Cucumber, Pangrattato

PRAWN TOAST 22
Sriracha Mayo, Asian Herbs, Sesame

CHARCOAL AUSTRALIAN CUTTLEFISH 29
Pickled Mussels, Saffron Aioli

PAN-SEARED HOKKAIDO SCALLOPS 38 / 72
XO Butter, Finger Lime, Seablite

CHARGRILLED FREMANTLE OCTOPUS 38
Miso Macadamia, Shishito Pepper, Sobrassada

CHARCOAL RAINBOW TROUT 400G 62
Mushroom, Borlotti Beans, Sweet Potato, Tarragon

PAN-SEARED MARKET FISH MP
Fennel Yuzu Sauce, Shio Koji, Cauliflower

WHOLE EASTERN ROCK LOBSTER MP
XO Butter, Orange Witlof Salad

FROM THE GARDEN

HEIRLOOM BEETROOT TARTARE 22
Persimmon, Wasabi Mayo, Grains, Kale Chips

BANANA ESCHALOT TARTINE 28
Crème Fraîche, Gorgonzola, Puff Pastry

WILL STUDD APHRODITE HALLOUMI 28
Granny Smith Apple, Frisée, Hazelnut

MUSHROOM SPAGHETTI 34
Mushroom Ragù, Enoki Tempura

ROASTED PUMPKIN RISOTTO 42
Japanese Pumpkin, Red Elk, Yellow Squash

FROM THE PADDOCK

GIROLAMO WAGYU BRESAOLA 28
Pickled Carrot

VICTOR CHURCHILL CHICKEN LIVER PARFAIT 26
Pear Chutney, Baguette, Micro Salad

O'CONNOR STEAK TARTARE 26 / 48
White Anchovy, Chives, Crispy Focaccia

PEPE'S DUCK DUO 54
Duck Croquette, Agrodolce, Plum Jus

O'CONNOR GRASS FED SIRLOIN 250G MB 3+ 62
Your Choice of Sauce

O'CONNOR GRASS FED FILLET 200G MB 3+ 66
Your Choice of Sauce

O'CONNOR GRASS FED SCOTCH FILLET 300G MB 4+ 76
Your Choice of Sauce

BRAISED ROLLED LAMB NECK 600G 115
Charred Cabbage, Herb Salad

BUTCHERS CUT MP
Your Choice of Sauce

*Sauces - Madeira Jus, Béarnaise, Mushroom Sauce, Pepper Sauce,
Chimichurri, & Our Selection of Curated Mustards
**Extra Sauces Are 5EA*

GLASS BANQUET

To Share - Minimum Two People - 129pp

PIOIK BAKERY SOURDOUGH
Pepe Saya Cultured Butter

FRESHLY SHUCKED OYSTERS
Mignonette, Lemon, Green Tabasco

VICTOR CHURCHILL CHICKEN LIVER PARFAIT
Pear Chutney, Baguette, Micro Salad

MT COOK ALPINE SALMON GRAVLAX
Horseradish, Compressed Cucumber, Pangrattato

PAN SEARED HOKKAIDO SCALLOPS
XO Butter, Finger Lime, Seablite

O'CONNOR DRY AGED RIBEYE MB 3+ 500G
Madeira Jus, Béarnaise

SKIN ON FRIES

CHARGRILLED FIORETTO
Almond Cream, Ras El Hanout

AUTUMN PAVLOVA
Mascarpone, Wine Poached Grape, Fig

SIDES

SKIN ON FRIES 12

MASHED POTATO 12

AUTUMN VEGGIES 14

CHARGRILLED FIORETTO 14
Almond Cream, Ras El Hanout

WALNUT FRISÉE SALAD 14
Radicchio, Nashi Pear, Slow Poached Egg

WINE PAIRING OPTIONS

Chosen By Our Sommeliers (100ml each)

STANDARD 3 WINES 40pp

PREMIUM 3 WINES 80pp