

PIOIK BAKERY SOURDOUGH 4EA  
Quattrociocchi Olive Oil

## SEAFOOD ON ICE

FRESHLY SHUCKED OYSTERS MP  
Selected Daily By Chef Natalie

SPANNER CRAB SALAD 32  
Celeriac, Granny Smith Apple, Salmon Roe

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

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

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

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  
Summer Beans, Citrus Cream Sauce

WHOLE EASTERN ROCK LOBSTER MP  
Citrus butter, Orange Witlof Salad

## FROM THE GARDEN

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

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

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

MUSHROOM SPAGHETTI 34  
Mushroom Ragù, Enoki Tempura

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

## FROM THE Paddock

QUATTRO STELLE WAGYU BRESAOLA 26  
Pickled Carrot

VICTOR CHURCHILL CHICKEN LIVER PARFAIT 26  
Apricot Compôte, 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, Chimichurri,  
Citrus Butter, & Our Selection of Curated Mustards  
\*\*Extra Sauces Are 5EA*

## 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 Compôte, Baguette, Micro Salad

SUMMER TARTLET  
Meredith Goats Curd, Green Tomato, Grapes, Caramelised 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

AUTUMN PAVLOVA  
Wine Poached Grape, Fig, Mascarpone

## SIDES

LITTLE GEM SALAD 12  
Creamy Dill Dressing, Pepitas

SKIN ON FRIES 12

MASHED POTATO 12

AUTUMN VEGGIES 14

CHARGRILLED FIORETTO 14  
Almond Cream, Ras El Hanout

## WINE PAIRING OPTIONS

Chosen By Our Sommeliers (100ml each)

STANDARD 3 WINES 40pp

PREMIUM 3 WINES 80pp