

THE ICE BAR

FRESHLY SHUCKED OYSTERS MP
Selected Daily By Chef Natalie

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

SNACKS

PIOIK BAKERY SOURDOUGH 5EA
Pepe Saya Cultured Butter, Churned for Glass

PRAWN TOAST 22
Sriracha Mayo, Asian Herbs, Sesame

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

ENTRÉE

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

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

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

CHARCOAL MOOLOOLABA KING PRAWNS 15EA
Harissa Butter, Finger Lime

CHARCOAL SOUTHERN SQUID 32 / 59
Extra Virgin Olive Oil, Saltbush

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

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

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

MAIN COURSE

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

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

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

KUROBUTA PORK CUTLET 300G 58
Your Choice of Sauce

BLACK ONYX GRASS FED SIRLOIN 250G MB 3+ 64
Your Choice of Sauce

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

ANGUS RESERVE GRAIN FED SCOTCH FILLET 300G MB 4+ 84
Your Choice of Sauce

FOR THE TABLE

CHARCOAL FLATHEAD 400G 62
Mushroom, Borlotti Beans, Sweet Potato, Tarragon

WHOLE EASTERN ROCK LOBSTER MP
XO Butter, Orange Witlof Salad

BUTCHERS CUT MP
Your Choice of Sauce

Sauces - Madeira Jus, Béarnaise, Mushroom Sauce, Pepper Sauce, Chimichurri, & Our Selection of Curated Mustards

WINE PAIRING OPTIONS

Chosen By Our Sommeliers (100ml each)

STANDARD 3 WINES 40pp

PREMIUM 3 WINES 80pp

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

ROASTED FIELD MUSHROOM
Meredith Persian Feta, Garlic, Rosemary

BUTTER LETTUCE LEAVES
Creamy Garlic & Dill Dressing

AUTUMN PAVLOVA
Mascarpone, Wine Poached Grape, Fig

GARDEN & SIDES

SKIN ON FRIES 14

MASHED POTATO 14

CREAM BABY SPINACH 14
Fresh Cream, Nutmeg, Garlic

KIPFLER POTATOES 14
Smoked Spanish Paprika

ROASTED FIELD MUSHROOM 14
Meredith Persian Feta, Garlic, Rosemary

BUTTER LETTUCE LEAVES 14
Creamy Garlic & Dill Dressing

CHOOSE 3 SIDES FOR 30

glass

Join us on Monday 18th May for our 'A Night In Veneto' Wine Dinner, bringing a taste of Italy's Veneto region to Sydney through Astoria Wines and paired food inspired by the region. For more information ask a Team Member.

A 10% surcharge applies on Sundays, 15% on 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.