

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

HEIRLOOM BEETROOT TART 12
Wasabi Mayo, Grains, Kale Chips

PRAWN TOAST 22
Sriracha Mayo, Asian Herbs, Sesame

ENTRÉE

LINE CAUGHT BLUE FIN TUNA CRUDO 34
Orange, Caper, Kohlrabi, Bottarga

BAKED BLUE SWIMMER CRAB & COMTÉ DIP 36
Pickled Shimeji Mushroom, Crispy Baguette

CHARCOAL MOOLOOLABA KING PRAWNS 15EA
Harissa Butter, Finger Lime

CHARCOAL SOUTHERN CALAMARI 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
Amaretti, Gorgonzola, Smoked Almonds

PAN-SEARED MARKET FISH MP
Bouillabaisse, Fennel, Tarragon

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

KUROBUTA PORK CUTLET 300G 58
Your Choice of Sauce

12HR SLOW ROASTED LAMB SHANK 63
White Pecorino Polenta, Chimichurri

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

LOCKYER VALLEY WAGYU SCOTCH FILLET 300G MB 4+ 109
Your Choice of Sauce

FOR THE TABLE

WHOLE FLOUNDER MEUNIÈRE 76
Beurre Noisette, Lemon, Caper, Parsley

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,
Truffle Butter, & 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

LINE CAUGHT BLUE FIN TUNA CRUDO
Orange, Caper, Kohlrabi, Bottarga

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

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
Mandarin Dressing

BANOFEE PIE
Coffee, Banana, Caramel, Mascarpone

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
Mandarin Dressing

CHOOSE 3 SIDES FOR 30

glass

Join us on Wednesday 24th June for A Taste of Western Australia wine dinner with Leeuwin Estate. As one of West Australia's oldest and most iconic winemakers, this is a night not to be missed. Ask a team member for more information.

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.