
Bite.

Oyster, mignonette or cucumber & koshu granita **6PP**
Half shell Hokkaido scallop, chicken fat butter, garlic oil, lemon zest (G,D) **9PP**
Olly's ciabatta, smoked butter (V,G,D*) **4PP**
Crisp potato rösti, whipped cashew, shiitake, manchego (V,N*,D) **6PP**
OR beef tartare (D) **12PP**
Mini ox tongue taco, charred pineapple, sauce verde (D*) **10PP**
Eggplant parmigiana, smoked napoli, pesto, olive crumb, parmesan (V,D,G*) **10PP**
Deviled egg, smoked fish, tarragon mayo, Ortiz anchovy **9PP**
Wagyu skewer, sweet soy, pickle, Japanese mustard **17PP**

Start.

Watermelon tuna sashimi, ponzu, sesame oil, kombu (G*) **25**
Chicken rilletes, confit onion, cornichons, croûtons (G*) **24**
Zucchini carpaccio, goat's cheese, pine nuts, raisins, mint (V,N*,D*) **18**
Classic jumbo prawn cocktail, avo, iceberg, marie-rose **25**
Cloudy Bay (NZ) pipis, pork & fennel sausage, tarragon sauce (D) **25**
+ add ciabatta 4PP
Stracciatella, smoked grapes, tomato vinaigrette & walnut (D, V, N*) **23**
+ add ciabatta 4PP

Fire.

250g MB7+ Wagyu bavette, caramelised onion, jus **62**
600g sirloin on bone, bone marrow butter (D*) **78**
600g pork tomahawk, koji, pork jus, mustard seed, cherry (D*) **59**
BBQ market fish, beurre blanc (D*) **MP**
Sugarloaf cabbage, kombu cream, black teriyaki, fermented capsicum oil (VE,N) **33**

To go with.

Smoked tallow fermented potatoes, raclette, house pickles, fried onion (D) **22**
Brussels, agave, lemon, parmigiano, almond (V,N*,D*) **20**
Mixed leaf, orange, fennel, white wine vinaigrette (VE) **18**
Shoestring fries (VE) **12**

Sweet.

Pumpkin basque cheesecake (D) **18**
Chocolate fondant, smoked ice-cream (G,N*,D) **18**
Date crème brûlée (N*,D) **18**
Salted chocolate almond milk panna cotta, ember roasted berries (VE,N) **18**

Leave it to us.

Deluxe Menu **85PP**
Super Deluxe **115PP**

Ask your waiter for more details. Minimum 2 pax. Menu is for the entire table.

V – Vegetarian **VE** – Vegan **N** - Contains nuts **G** – Contains gluten **D** - Contains Dairy * Can be modified. Not all ingredients are listed, please advise your waiter of any dietaries. **PLEASE NOTE** - While our menu is designed to share, one bill is preferred. We can split bills evenly, but should you require an itemised split, 5% will be added. Thank you! 15% public holiday surcharge / 10% Sunday surcharge applies.

SEAFOOD IS AUSTRALIAN UNLESS SPECIFIED