

BREAD

<i>Zeally Bay</i> organic <b>sourdough</b> , <i>Pepe Saya</i> cultured butter (4)	10
<i>Zeally Bay</i> <b>Millet &amp; Linseed</b> , <i>Pepe Saya</i> cultured butter (2)	<div>GF</div> 8

SIGNATURE SNACKS

Coffin Bay <b>oysters</b> , freshly shucked, mignonette sauce, kampot pepper	<div>GF</div> (2) 14 / (6) 40
<i>George's</i> <b>zucchini blossoms</b> , ricotta, preserved lemon, tempura (2)	<div>V</div> 18
<b>Duck parfait</b> , cherry and vanilla bean, onion jam, brioche (2)	18
<i>Sher Wagyu</i> <b>beef tartare</b> , <i>Giaveri Oscietra</i> caviar and potato pavé (2)	<div>GF</div> 18
<i>Shark Bay</i> <b>tiger prawns</b> , avocado, fingerlime, marie rose, witlof (2)	<div>DF</div> <div>GF</div> 22

STARTERS

<i>Sher Wagyu</i> <b>Carpaccio</b> , cornichons, quail eggs, black garlic, kipflers, <i>Parmigiano Reggiano</i> , truffle emulsion	<div>GF</div> 24
<i>Mclvor Farm</i> Berkshire <b>pork belly</b> , scallop, chorizo, cauliflower, pomegranate and pistachio	<div>GF</div> 24
Wood roasted <b>eggplant, bell pepper and tomato compote</b> , aged balsamic, buffalo mozzarella, basil	<div>V</div> <div>GF</div> 22
<i>Hiramasa</i> <b>kingfish</b> , finger lime, lemon, chive, whey and furikake	<div>GF</div> 24
<b>Charcuterie board</b> A selection of <i>Stone Axe</i> bresaola, <i>Gypsy</i> ham, <i>Alpen</i> Salami, Terrine De Campagne, pickles and <i>Granite</i> clothbound cheddar ( <div>GF</div> lavosh available)	48

MAINS

Lemon and ricotta <b>ravioli</b> with sautéed cavolo nero, pine nuts and <i>Parmigiano Reggiano</i>	<div>V</div> 44
<i>Maremma Free Range</i> <b>duck breast</b> , dry aged, confit leg, kale, potato pavé and honey glaze	<div>GF</div> 52
Gundagai <b>lamb loin</b> GLQ #5+, smoked belly, <i>George's</i> zucchini flowers, goats feta and mint	<div>GF</div> 50
<b>Gold band snapper</b> , asparagus, salmon roe, bottarga, sauce beurre blanc	<div>GF</div> 52
House-blended <b>wagyu burger</b> 250 gram, smoked bacon, cheddar cheese, pickled zucchini, caramelised onion, <i>Zeally Bay</i> bun, and golden potato chips	36

BLACK ANGUS STEAKS

<i>O'Connor Beef</i> <b>porterhouse</b> , #3 (pure grass-fed) 300 grams	<div>GF</div> <div>DF</div> <div>H</div> 58
<i>O'Connor Beef</i> <b>eye fillet</b> , #5+ (270 days grain-fed) 220 grams	<div>GF</div> <div>DF</div> <div>H</div> 72
<i>O'Connor Beef</i> <b>rib eye</b> , #3 (270 days grain-fed) 500 grams	<div>GF</div> <div>DF</div> <div>H</div> 110

WAGYU STEAKS

<i>Sher Wagyu</i> <b>rostbiff</b> , #9 (400 days grain-fed) 300grams	<div>GF</div> <div>DF</div> <div>H</div> 58
<i>Sher Wagyu</i> <b>eye fillet</b> , #9+ (400 days grain-fed) 200 grams	<div>GF</div> <div>DF</div> <div>H</div> 110
<i>Sher Wagyu</i> <b>porterhouse</b> , dry aged 28 days #7 (400 days grain-fed) 450 grams	<div>GF</div> <div>DF</div> <div>H</div> 160
<i>Sher Wagyu</i> <b>scotch fillet</b> , #9+ (400 day grain-fed) 450 grams	<div>GF</div> <div>DF</div> <div>H</div> 180

All steaks are served with potato pavé, crème fraîche and chives, and a sauce of your choice.  
We recommend cooking medium with all dry-aged beef.

<b>Sauces:</b> <i>Pondalowie</i> red wine jus, Bone marrow jus, Pepper and cognac sauce, Béarnaise sauce, Chimichurri	extra sauce	4
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**Butters:** Herb & smoked paprika or Maître d'Woodhouse

Mustard service

SIDES

<b>Caesar salad</b> , cos, jamon, golden yolk, anchovy and <i>Grana Padano</i>	18
<b>Cauliflower</b> , <i>La Boqueria</i> chorizo, basil, smoked hazelnuts and <i>Pecorino Romano</i>	<div>GF</div> 16
<b>Beans</b> , broccolini, snow peas, peas, chard, sesame seeds, currants, <i>Meredith</i> goats cheese and fragrant herbs	<div>V</div> <div>GF</div> 16
<b>Kent pumpkin</b> , pepitas, sesame seeds, pomegranate and labneh	<div>V</div> <div>GF</div> 16
<b>Battered onion rings</b> – house specialty	<div>V</div> 16
<b>French fries</b> - botanical salt and garlic aioli	<div>V</div> 14

Public Holidays incur a 15% surcharge. All card transactions incur a surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.



