

— LUNCH —

SOUP — 18

Traditional French Onion

CHICKEN LIVER PARFAIT — 19

Pickled grapes, Cognac prunes, toasted brioche

PREMIUM SLICED JAMÓN — 19

Jamón Serrano, manchego, baby basil, aged Pedro Ximenez

PIALLIGO ESTATE SMOKED SALMON — 21

Lime sour cream, avocado purée

PRESSED PORK CONFIT — 21

Pig cheek & ham hock terrine, leek, homemade piccalilli, toasted sourdough

WAGYU BEEF BOLOGNAISE — 25

Pappardelle, reggiano parmesan

BRAISED LAMB GNOCCHI — 25

Fried eggplant, chilli, reggiano parmesan

— GRILL —

Served with pommes frites, mixed leaf salad & a choice of:

*Green pepper sauce / red wine jus
Café de Paris / béarnaise*

*Shorthorn MS2+
120+ day grain fed*

SIRLOIN 250G — 36

SCOTCH FILLET 250G — 38

*Oakey Reserve Black Angus MS2+
150+ day grain fed*

EYE FILLET 180G — 40

Ask for specials

— SEAFOOD —

OYSTERS

1/2 DOZEN — 22 / DOZEN — 38

*Lemon & shallot vinegar
Provided by Signature Oysters*

BUVETTE FISH & CHIPS — 24

Beer-battered flathead, baby cos heart & eschallots salad, chips

BUTTERFLIED SAND WHITING — 26

Brioche crumbed and pan-fried, beurre noisette, baby cos & eschallots salad

WHOLE-ROASTED FLATHEAD TAIL — 26

Herb & almond butter, mixed leaves

PAN-FRIED SEMI-CURED SALMON — 26

Peas, bacon

GRILLED MARLIN — 26

Coconut, apple, chilli & lime

— BURGERS & SANDWICHES —

Served with a mixed leaf salad & chips

WAGYU BEEF BURGER — 24

Grilled Wagyu beef, espelette mayonnaise, fried egg, smoked bacon, Gruyère cheese

CROQUE MADAME — 22

Ham, Gruyère cheese, fried egg, mustard, toasted sourdough

GRILLED STEAK BAGUETTE — 24

Grilled sirloin, caramelised onion, baby cos, Gruyère cheese, meaux mustard

GRILLED MARLIN BURGER — 25

Tartare sauce, lettuce, tomatoes, pickles

— SALADES —

SALADE NIÇOISE — 24

Spiced yellow fin tuna, kipfler potatoes, soft quail egg, marinated anchovies, olives, tomatoes, green beans, basil oil

LIQOURICE-CURED SALMON CONFIT — 22

Avocado, beetroot

SMOKED RAINBOW TROUT — 23

Fennel & apple salad, kipfler potatoes, quail egg

SALT-ROASTED HEIRLOOM
BEETROOT SALAD — 20

Stracciatella, hazelnuts, pomegranate, basil oil

— SIDES —

9

POMMES
FRITES

POMMES
PUREÉ

KALE & HERB
SALAD

Kale, radicchio, herbs, green beans, broccoli, toasted almonds, blood orange dressing, pumpkin seeds

CARROTS

Honey-glazed carrots, coriander seeds

BROCCOLINI

Grilled broccolini, garlic confit, almonds, cherry vinegar dressing

PUMPKIN &
CAULIFLOWER

Roasted & curried pumpkin & cauliflower, seeds, tabini dressing

— DESSERTS —

18

BITTER CHOCOLATE FONDANT

Pistachio & chocolate soil, beetroot ice cream

CARDAMOM FLOATING ISLAND

Poached pineapple

PISTACHIO & CRANBERRY VACHERIN GLACÉ

Mulled Autumn fruit

BAKED APPLE CRUMBLE

Cassonnade, rhubarb, muscat ice cream

— CHEESE —

Quince & lavosh

1 for 12 / 2 for 16 / 3 for 20

BLEU DE LAQUEUILLE / CREMEUX D'ARGENTAL
BREBIROUSSE D'ARGENTAL / BARBER'S CHEDDAR