

ACT ONE

TASMANIAN OYSTERS

Natural, served with side of lemon and tarragon raspberry mignonette

5.5 (each)
30 (half dozen)

ACT TWO

BUTTERNUT CAPPUCCINO (V/GF)

Butternut velouté, winter spices, Chantilly, cacao, toasted pumpkin seeds
20

BEETROOT & BLACKBERRY (V/GF)

Charred beets crèmeux, blackberry sherry gastrique, feta cloud
28

OPEN RAVIOLI

Slow-cooked tomato-spiced pork, homemade fresh pasta, smoked Gouda sauce
29

SCALLOPS & SQUASH (GF)

Radicchio, toasted hazelnut and pecorino cheese
30

OCTOPUS & CHORIZO A LA PLANCHA (GF)

Chorizo, capsicum foam, black olives, saltbush
31

MAIN ACT

CELERIAC AND WILD MUSHROOM RISOTTO (V/GF)

Wild mushrooms, truffle perfume and Vin Jaune from Jura
38

LOCAL SNAPPER

Polenta, brussels sprout, Espelette pepper and preserved tomato hollandaise
47

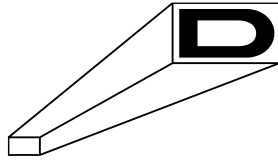
BRAISED TOMATO LAMB SHANK (GF)

Mash potato, broccolini and apricot chutney
44

GF (GLUTEN FREE) | DF (DAIRY FREE) | VE (VEGAN) | V (VEGETARIAN)

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, GLUTEN.
WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST'S DIETARY NEEDS, WE CANNOT GUARANTEE THAT
OUR FOOD WILL BE ALLERGEN FREE.

A 15% PUBLIC HOLIDAY SURCHARGE APPLIES.



180 GRAM O'CONNORS GRASS FED BEEF TENDERLOIN (GF)

Glazed carrots, sauce Robert and charred onion

49

LOBSTER MEDALLION (GF)

Jerusalem artichoke, buckwheat chips, seaweed yuzu butter sauce

80

AUSTRALIAN WAGYU SCOTCH FILET 350 GR PRIME MARBLE 8 TO 9

Founded on a full blood Wagyu herd in Tasmania, and crafted from the tapestry of their pristine ancient lands with F1 genetics, superior marbling, complex flavor, and unrivalled texture.

Served with crispy Kipfler potato and black pepper truffle jus.

Best served rare to medium rare

Market Price

SIDES

CRISPY KIPFLER POTATOES, BLACK GARLIC (GF)

14

DEEP-FRIED POLENTA, CHIVE

14

MIXED SALAD LEAVES, COMPRESSED GRAPES, CHERRY TOMATO, DIJON VINAIGRETTE (VE)

12

GRAND FINALE

BOMBE ALASKA (SHARING FOR 2) (V)

Popcorn and salted caramel ice cream, rum torched meringue

42

THYME FOR A POACHED QUINCE

Hazelnut crumble, thyme vanilla ice cream

20

CROISSANT, CROISSANT, CROISSANT

Warm croissant pudding, croissant crisp, croissant ice cream

20

THE CLASSIC TARTE TATIN

Caramelized apple with vanilla ice cream

20

CHEF'S BEVERAGE RECOMMENDATION WITH TARTE TATIN - AOP CALVADOS VSOP

15

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