

all day menu

SHARE PLATES

MOROCCAN SPICED ALMONDS & MARINATED OLIVES

\$ 15

ITALIAN CIABATTA

garlic puree, balsamic & evoo

\$ 8

SYDNEY ROCK OYSTERS

natural with lemon

\$ 4 each / \$ 22 half dozen

wakame & sesame salad, wasabi mayo

\$ 4.5 each / \$ 24 half dozen

CRISPY FRIED SOFT SHELL CRAB

asian herbs, green papaya, nahm jim

\$ 19 / \$ 36

CHICKEN LIVER PARFAIT

fig & prune compote, crostini

\$ 18

CRISPY BABY CALAMARI

mango & chilli chutney, lemongrass salt

\$ 18

BATTERED FRESH FISH FILLET

dill pickle, apple fennel slaw

\$ 22

BAKED PUMPKIN & LABNEH SALAD

rocket, herbs, chimmichurri, toasted pepitas

\$ 18

SPICED CHICKEN & YELLOW LENTIL DAHL

smoked yoghurt, rosemary flat bread

\$ 18

RARE BEEF SALAD

rocket, pear, beetroot, candied walnuts, goat's cheese

\$ 24

HALF SHELL SCALLOPS

grilled, citrus butter, herb crumbs

\$ 22 (4 p)

11.30am - 3pm | 5.30pm - late

SUBSTANTIAL

BEEF RUMP CAP

sous vide medium rare, fondant potato, spinach, béarnaise

\$ 36

PORK SHOULDER RAGOUT

ricotta gnocchi, pecorino

\$ 34

LAMB RUMP

sweet potato puree, balsamic tomatoes, chorizo, polenta chips

\$ 37

CHICKEN TAGINE

chermoula spices, chickpea, eggplant, tabouli salad

\$ 36

MARKET FISH

see specials board

market price

TRUFFLED MUSHROOM LINGUINE

parsley, parmesan, soft poached egg

\$ 32

SIDES

steakhouse fries, truffled tomato ketchup

\$ 9

green beans, spicy tomato, toasted almonds

\$ 10

baked portobello mushrooms, taleggio, honey

\$ 10

baby iceberg caesar salad

\$ 9

SWEET

DARK CHOCOLATE TORTE

raspberries, florentine, macadamias

\$ 12

VANILLA BEAN PANNA COTTA

glass biscuits, macerated strawberries

\$ 12

BRÛLÉE LEMON CURD TART

rhubarb, mascarpone cream, lemon confit

\$ 12

AFFOGATO

espresso shot, vanilla bean ice cream, hazelnut biscotti

\$ 11 / with liqueur nip \$ 19.5

SOFT & HARD CHEESE SELECTION

port soaked figs, sourdough

1 cheese \$ 11 / 2 cheeses \$ 19 / 3 cheeses \$ 25