

À LA CARTE

HOUSE CHARCUTERIE

House Bread, Honey Butter	12
Prosciutto	22
Edith Goats Cheese, Honeycomb	18
Saison Pork & Truffle Salami	24
Mortadella	18
Marinated Olives, Orange, Thyme	12

BITES

Oysters Penelope, Champagne & Strawberry Mignonette	7
Pan Con Tomate, Cantabrian Anchovy	7
Scallop, Potato Scallop, Oscietra Caviar, Chives	6
Duck Pate, Potato Press, Kumquat	8
Soft Cheese Tart, Chili Crisp, Citrus	6
Fish Finger Sando	8

SMALL PLATES

Wagyu Beef Tartare, Horseradish, Pecorino, Pickles	32
Cured Salmon, Buttermilk, Fennel	25
Chicken Tenders, Smoked Creme Fraiche, Caviar, Chives	24
Cheeseburger, Pickles, Special Sauce, Milk Bun	28
Grilled Green Onion, Yoghurt, Za'taar, Chili	22

MAINS & GRILL

Steak Frites, Au Poivre, Cognac & Green Peppercorn Sauce	65
Panfried Fish, Tomato, Lemon, Chilli, Fennel	48
Cod Schnitznel, Tartar Beurre Blanc, Smashed Peas	37
Pasta Alla Vodka, Smoked Mozzarella, 'Nduja, Stracciatella	32

SIDES

Waldorf, Granny Smith, Walnuts, Grapes, Fourme D'Ambert	16
Tomatoes, Stone Fruit, Goats Curd, Pepper Berry	18
Carrot, 'Nduja, Macadamia Cream	15
Fries, Salt & Vinegar, House Ketchup	14

options available
vego / vegan / pesca / gf / df

PLEASE NOTE PUBLIC HOLIDAYS INCUR A 15% SURCHARGE ON THE TOTAL BILL.

DESSERT

SWEETS

Citron Tart	16
Chocolate Crèmeux, Laphroaig Whisky, Brandy Snap	18
Soft Serve Sundae:	16
Caramel + Popcorn Chocolate Peanut Butter Blackberry + Pistachio	

AFTER DINNER COCKTAILS

Cafe Noir	24
Grey Goose, Mancino Kopi, Caffè Borghetti, Fresh Espresso, Cream, Dark Cacao	
Old Fashioned	28
Angel's Envy Bourbon, Bitters, Sugar	
Paper Plane	24
Angel's Envy Bourbon, Aperol, Nonino, Lemon	

DIGESTIFS

Chartreuse Cuvée Des M.O.F Sommeliers	16
Cynar	14
Montenegro	11
Averna	11
Zucca Rabarbaro	11
Villa Massa Limoncello	12
Château Lapinette Sauternes, Bordeaux, FR	20
Chambers Rosewood Rutherglen Old Vine Muscat, Rutherglen, Vic	12
Kay Brothers 20 Year Old Tawny, McLaren Vale, SA	14