



## ENTRÉE

Sydney Rock oysters, lemon, classic mignonette (df,gf) \$30 1/2 doz / \$42 doz

Calamari, Portuguese seasoning, lemon, kewpie mayo \$22

Scallops, kombu butter, trout roe (gf) \$29

Kingfish crudo, roasted sesame, pickled green tomatoes, cucumber (gf) \$32

Buffalo mozzarella, heirloom tomatoes, vierge (v,gf) \$27

## MAINS

300G sirloin, bearnaise, twice cooked potato, watercress (gf) \$52

Market fish, lemon beurre blanc, asparagus (gf) \$49

Squid ink angel hair, roasted cherry tomatoes, garlic, chilli, spanner crab (vo) \$34

Eggplant parmigiana, tomato passata, mozzarella, basil, grana padano (v) \$25

Waldorf chicken salad, sesame dressing, spring greens (df, n, gf, vo) \$29

## SIDES

Twice cooked potatoes (v,gf) \$12 | Broccolini, mojo picano, almonds (v,n) \$12

Chips \$12 | Green leaves, sherry vinaigrette (v,gf) \$12

## DESSERT

Tropical Eton Mess (gf) \$16

Dark Chocolate delice, raspberry sorbet (gf) \$16

Selection of cheeses, lavosh (gfo,n) \$26/\$38

Selection of gelato & sorbet \$16

Caffe Affogato / add Frangelico, Amaretto, Baileys, Amaro \$9/\$18

(df) dairy free, (n) contains nuts, (gf) gluten free, (vo) vegetarian option available