



Menu

ENTRÉE

Sydney rock oysters, lemon, classic mignonette ½ doz / doz (df,gf)	30 / 60
Scallop, charcuterie XO, celeriac	32
Crumbed king George whiting on prawn toast, Asian herbs. sweet and sour sauce	28
Calamari, Portuguese seasoning, aioli	24
Prawn cocktail, hot & sour sauce	28

MAINS

Marinated lamb cutlets, salsa verde, saffron pilaf, homemade tomato chutney, raita	55
250g sirloin, diane sauce, Paris mash, grilled brassica	49
Crispy skin market fish, lemon beurre blanc, salmoriglio, herb salad (gf)	49
House made tagliatelle, caponata, fior de latte (v)	25

SIDES

Mixed leaf salad, sherry vinaigrette (v)	10
Chips	10
Grilled asparagus, bearnaise, bottarga (v)	13
Caesar salad; iceberg, parmesan, croutons	18
+ chicken \$7 + bacon \$5 +egg +3 +avocado \$5	

DESSERT

Bombe Alaska	16
Citrus rum baba, cardamon cream, vanilla ice cream, pistachios (n)	16
Selection of cheeses, lavosh (gfo)	26 / 38
Café Affogato / + Frangelico, Amaretto, Baileys, Amaro	9 / 19

df dairy free | n contains nuts | gf gluten free | vo vegetarian option available | nfo nut free option available

"Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergenic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products."

