

BREADS

Caramelised Garlic Bread | V 14

Warm sourdough, whipped cultured garlic butter, sea salt

Bruschetta | V 22

Charred heirloom tomatoes, flame-grilled capsicum, smoked Persian fetta

TASMANIAN OYSTERS

Natural | GF / DF 7 each

Served natural with fresh lemon

Mignonette | GF / DF 7.5 each

White balsamic vinegar, shallots, cracked black pepper and tarragon

Bloody Mary | GF / DF 8 each

Tomato gel, vodka, lemon, celery salt and fresh herbs

Champagne & Caviar | GF / DF | M 9 each

Champagne gelée and Tobikko caviar

ENTREES

Salt & Pepper Squid | GF / DF | M 25 | 39

Wild-caught squid served with a tropical herb salad, dressed with fermented chilli and citrus. Finished with crispy bacon and golden shallots.

Spaghetti Aglio e Olio | A 30 | 39

Local Ilbilbie tiger prawns, tossed through first press olive oil, garlic, chilli, white wine reduction, cultured butter, lemon, fresh herbs and Grana Padano

Wagyu Beef Brisket Rigattoncini 26 | 46

Slow-braised Wagyu brisket ragù, roasted heirloom cherry tomatoes, fresh basil and aged pecorino

Riverina Lamb Cutlets | GF 30 | 52

Roasted baby beetroot, smoked eggplant caviar, pomegranate and apple molasses

Korean Fried Cauliflower | GF / V 28 | 36

Gochujang glaze, roasted pumpkin and miso purée, sesame and petite herbs

TO SHARE

Grand Seafood Tasting Platter for Two | GF | M 135

Southern rock lobster, local tiger prawns, salt & pepper squid, smoked salmon, Pacific oysters, caviar, mango gel and Tahitian lime

FROM THE GRILL

Black Angus 300g Sirloin or 200g Eye Fillet | GF 52

Served with kipfler potato, seasonal vegetables, pumpkin purée and shallot thyme jus

Steak & Lobster | GF | A 95

Grilled eye fillet, butter-poached rock lobster, pommes purée, Dutch carrots, wild mushrooms, golden shallots and shallot jus

MAINS

Roasted Chicken Suprême | GF 42

Pommes purée, speck bacon, buttered Napa cabbage, chicken jus

Herb-Crusted Pork Cutlet 46

Braised shallots, Tuscan kale, apple gel, pickled fennel & mustard seed, cider reduction

Humpty Doo Barramundi | GF/DF | A 47

Whole crispy Humpty Doo barramundi, served over a fresh herb salad and finished with house-made Sam Rot tamarind glaze

Aromatic Penang Duck Curry | GF/DF 43

Slow-cooked duck in a rich coconut and roasted peanut curry infused with lemongrass, kaffir lime and warm spices, served with jasmine rice
Vegetarian option available

UPGRADES & SIDES

Garlic Tiger Prawns | GF | A 15

Butter Poached Half Lobster Tail GF | A 40

Green Leaf Salad | GF/DF 13

Duck Fat Potatoes | GF 16

Garden Vegetables | GF 16

Crunchy Chips | GF/DF 15