

EXCLUSIVE PRIVATE DINING ROOM AVAILABLE

Seats up to 28, Cocktail party for up to 60 people

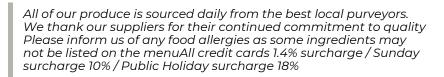
RESTAURANT AVAILABLE FOR EXCLUSIVE USE:

Weddings, corporate functions, family events

To Start

Freshly Shucked Oysters shallot & red wine vinegar, lime	6.5ea	Snapper Croquette dill mayonnaise, lemon	6ea
Charcuterie prosciutto, mortadella, bresaola, pistachio, cornichons	28	Focaccia marinated olives, hummus, za'atar	16
Burrata hazelnut, white balsamic, sourdough	26	Salted Pistachios Roast Spiced Almonds	8
Entrées			
Heirloom Beetroot cashew cream, pomegranate, roast cashews	24	Halls Suzette Cheese Tart roast pear, walnut	25
Beef Skewer tahini, harissa oil, za'atar	20ea	Beef Carpaccio caper dijon dressing, shaved parmesan	28
King Fish Crudo ponzu dressing, ruby grapefruit	36	Chargrilled WA Octopus taramasalata, oregano, new potato, rocket	36
Mains			
Mezze Maniche Pasta guanciale, tomato, pecorino	42	Pumpkin Risotto sugar snap peas, ricotta salata	32 48
Grilled Swordfish caponata, pinenuts, eggplant, parsley oil	58	Chicken Breast sweet peppers, tomato, asparagus	48
Grilled Pork Cutlet chimichurri, apple slaw, burnt apple sauce	48	Beef Short Rib potato purée, charred spring onion salsa	54
Chargrilled			
Black Angus Eye Fillet - 150 grams Black Angus Scotch Fillet - 350 grams Black Angus Ribeye - 500 grams	52 58 72	served with triple cooked potatoes, caramelised onion, red wine jus	
Sides			
Baby Gem Lettuce yoghurt dressing, toasted pepitas	16	Chargrilled Asparagus shaved parmesan	16
Crispy Fried Onions herb sea salt	15	Handcut Chips sea salt	14

18



Seasonal Greens

EVOO, sea salt

