



STARTERS

garlic & herb bread V whipped fetta, olive tapenade	10
soup of the day crusty bread roll	12.5
turkish bread V duo of dips, dukkah, extra virgin olive oil	16
soba noodles <i>duck slow-cooked in a fragrant, aromatic asian broth</i> braised duck, pickled shiitake mushrooms, kailan, masterstock, sesame	19
canadian scallops GF cauliflower panna cotta, prosciutto, almonds, capers, raisins	25
tastes of shark bay <i>all sustainably caught in shark bay, western australia</i> razorback prawns, amu-ebi prawns, honey bugs	26
glacier 51 toothfish GF <i>line caught 2500m below sea level, antarctica</i> kinkawooka mussels, pommes gaufrette, black garlic	28
kangaroo GF, DF native pepper, aussie dukkah, beetroot agro dolce, beets, salt bush	24
quail crisp pork belly, ricotta gnocchi, asparagus, espresso sauce	22
zucchini flowers GF ratatouille savarin, whipped fetta, kalamata	20

FROM THE GRILL

300g black angus sirloin GF cape grim, TAS, grass fed	42
200g eye fillet GF cape byron, NSW, grass fed angus	39
300g scotch fillet GF riverina, NSW, min. 120 day grain fed	46

ALL STEAKS SERVED WITH WILTED SPINACH, TRUFFLED PARIS MASH, GLAZED BABY CARROTS - OR - CHIPS & SALAD

CHOICE OF SAUCE

red wine jus **GF**
porcini jus **GF**
café de paris butter **GF**

L A M B E R T S

MAINS

house made seafood fettucini DF <i>our customer's long-time favourite</i> fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	35
herb roasted chicken GF <i>sous vide breast & leg</i> truffled paris mash, peas, snaps, zucchini, jus gras	35
milk-fed veal saltimbocca, peperonata, puff pastry, paprika, jus, sage	38
duck a l'orange GF honey glazed breast, confit leg, pommes anna, broccolini, grand marnier	40
baked butternut V+, V, GF, DF wild rice, kale, golden raisins, chestnuts, pepitas, roast tomato sauce	32
monk fish GF <i>also known as "poor man's lobster" due to its similar flavour, sourced from nelson bay NZ</i> serano ham, wild mushroom fricassee, chestnut, spinach	36
murray cod GF <i>an amazing wild fish, straight from the murray river</i> freemantle octopus, chickpea, fennel, lemon, olive oil veloute	38

ON THE SIDE

beer battered chips V spiced tomato chutney	9
garden salad V+, V, GF, DF	8.5
green beans V, GF garlic butter, sea salt	9
honey glazed carrots V, GF, DF tahini, sesame seeds	9
truffle fries V truffle oil, parmesan	10

L A M B E R T S

DESSERT

vegan crème caramel V+, V, GF, DF coconut crème caramel, fruit pearls, seasonal fruits	14.5
carrot cake garden mascarpone, carrot, cream cheese snow, chevre ice cream	15
toffee mousse <i>inspired by the australian classic and childhood nostalgic "golden gaytime"</i> textures of chocolate, honeycomb, butter biscuit, vanilla	16
calvados crème brulee pistachio biscotti, green apple sorbet	15.5
bavaroise white chocolate, tuille, raspberries, cinnamon-doughnut flavoured icecream	15.5
bitter chocolate bitter chocolate & orange tart, berries, whipped yoghurt, mandarin sorbet	16.5
cheese selection quince paste, lavosh, walnut bread	FOR 1 22 FOR 2 32

LIQUID DESSERT

affogato espresso, vanilla bean ice cream	8.5
liqueur coffee irish - jamesons jamaican - tia maria french - grand marnier saville - cointreau italian - amaretto highland - ballantines	13.5
nutella martini vodka, baileys, frangelico, milk, nutella, chocolate floss & mars bar	22
dessert wine 2015 hollick 'the nectar' botrytis - coonawarra, sa gloriously sweet & a little bit sticky, this wine shows rich honey & marmalade characteristics & makes the perfect liquid dessert	GLASS 11 BOTTLE 55

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