

STARTERS

ROSEMARY FOCACCIA ^V	14	BEER BATTERED CAULIFLOWER ^V	24
Whipped butter and balsamic olive oil		Black vinegar glaze, chilli labneh	
FRESH OYSTERS ^{GF/A}	29/58	CHILLI SALTED SQUID	28
Classic mignonette, chives, lemon		Lemongrass, ginger dressing, chilli	
BEEF TARTARE ^{GF}	25	WOOD-FIRED EGGPLANT ^{GF}	21
Wagyu eye fillet, mustard, eschalots, bread		Miso glazed, charred corn, coriander	
DRY AGED SALMON CRUDO ^{GF/DF/M}	24	WOOD-FIRED BONE MARROW	35
Dry aged salmon, yuzu and wasabi dressing, house pickles, herb oil		Caramelised onion puree, pickled carrot & daikon served with homemade brioche	
TUNA BRIOCHE ^M	28		
Truffle infusion, eschalots, lemon, macadamia			

PASTA

FRESH LINGUINE BOLOGNAISE	34	WOODFIRED SNAPPER FILLET 180G ^M	49
Wagyu beef, napoletana sauce, parmesan		Pan-roasted mushrooms, Beurre noisette, Coriander, Furikake Seasoning	
PUMPKIN RAVIOLI	39	WOOD FIRED KING PRAWNS ^{GF/M}	52
Japanese mushrooms, Miso Spiced butter, pecorino		Fresh herbs, chilli butter, grilled lemon	

FROM THE SEA

WOOD-FIRED

VIC KAWEI VALLEY LAMB RACK	56	T-BONE MB4+ 500gm	89
Mint salsa, pickled zucchini, sun-dried tomato, confit potato		Jack Creek Australian Black Angus	
EYE FILLET MB3+ 200gm	56	WAGYU RIB EYE MB4+ 550gm	105
Josdale Black Angus		Riverina Australian Black Angus	
SCOTCH FILLET MB4+ 250gm	56	WAGYU TOMAHAWK MB4+ 1.5kg	279
Jack Creek Australian Black Angus		Ranger Valley Australian Black Onyx, chips, onyx salad, choice of 2 sauces	
WAGYU RUMP MB4+ 250gm	56		
Ranger Valley Australian Black Onyx			

SAUCES (6)

- Mushroom
- Onyx Beef Jus
- Green Peppercorn
- Bèarnaise

ON THE SIDE

PORTOBELLO MUSHROOM ^V	16	STEAK CHIPS ^{DF/V}	12
Black garlic aioli, parsley		Rosemary salt	
WOOD FIRED SWEETCORN ^{GF/V}	12	ONYX SALAD ^V	16
Shiokoji butter, cayenne pepper		Olive, fetta, molasses dressing, capsicum, tomato	
STEAMED SEASONAL GREENS ^{GF/DF/V}	14	MASHED POTATO ^{GF/V}	14
Roasted almonds, lemon zest, vinegar dressing		Add Truffle +4	

DESSERT

CAFÉ FLAVOUR CREME BRÛLÉE	16	VANILLA PANNA COTTA	16
BURNT BASQUE CHEESECAKE	21		
Vanilla crème Chantilly			

GF GLUTEN FREE DF DAIRY FREE V VEGETARIAN M MIXED ORIGIN A AUSTRALIAN

Our kitchen is not a nut free environment. We do our best to avoid cross-contamination but cannot guarantee zero traces of nuts.

No split bills & 1.9% surcharge on all Credit Card transactions. All prices are inclusive of GST