

FOOD menu

GF Gluten Free DF Dairy Free V Vegetarian NF Nut free

to share

SHOE STRING CURRY FRIES 8

Sesame Aioli (DF)

GIBSON OLIVES 10

Confit Australian olives in citrus and thyme (GF, DF, V, NF)

AUSTRALIAN OYSTERS (3PCS) 21

Sherry red lime caviar (GF,DF,NF)

GUILTY PLEASURE 60

French fries, curry salt, condiments

Wagyu beef sliders, house pickle & Russian dressing

Wagyu brisket croquettes, mushroom arancini, tempura flathead & octopus takoyaki

GRAZING TOWER 70

Seasonal fruit & berries

Chef selection of 3 Australian cheeses, quince, lavosh, nuts, dried fruit & truffle maple

Australian artisan cured meats & terrine, unusual pickles, drissini & chutney

bite size

Plates served with 3 bite sized pieces

ORGANIC DUCK PARFAIT GELATO 17

Caramelised figs (NF)

CHICKEN KARAAGE 18

Nanami togarashi butter, yuzu kosho & ranch

SALMON TORO TARTARE 19

Huon salmon Toro, tempura kelp, fermented citrus, quke, tentsuyu, chervil & salmon pearls (DF)

STRACCIATELLA DI BUFALA 20

Roasted beets, radish, lotus root, Thai basil, gremolata, pink pepper, smoked salt & artisan bread (V)

SLIDERS 21

Grange Black Angus beef, aged cheddar, gherkin, horseradish dressing & brioche

LAMB CHUMP 22

Torched lamb rump, seeded Dukkah, sundried pepper shreds & scallion (GF,DF)

