

## Starters

Focaccia di Recco <i>caper, chilli, gruyère</i>	17
Sydney Rock oysters <i>mignonette, lemon</i>	6ea
"Flambadou" oyster <i>nduja, guindillas</i>	10ea
Ricotta donut <i>jamón ibérico</i>	10ea
Roasted skull island prawns <i>fermented chilli vinaigrette</i>	14ea
Autumn vegetables <i>ricotta, lemon</i>	25
Tomato salad <i>crayfish, strawberry, basil</i>	30
Yellow fin tuna <i>embered tomato, finger lime</i>	29
Raw Beef <i>testun al Barolo, beeffat lavosh</i>	29
Fremantle octopus <i>black garlic, juniper</i>	38

## Mains

*Our mains are cooked over wood or charcoal*

Sugarloaf cabbage <i>pickled peppers, fried garlic</i>	36
Southern calamari <i>ginger vinaigrette, citrus</i>	58
Swordfish <i>horseradish, lemon</i>	mp
Marinated spatchcock <i>smoked almond praline</i>	40
Duroc x hampshire pork rack <i>pickled grapes, smoked garlic vinegar</i>	55
Ranger's Valley flat iron 280g <i>burnt lemon, sorrel</i>	55
Westholme wagyu rump cap 250g <i>burnt lemon, sorrel</i>	70

## In House Dry Aged

Jack's Creek, Sirloin on the bone 600g	160
Ranger's Valley, Rib eye 800g	195
O'Connor, T-bone 1kg	210
Ranger's Valley, Tomahawk 1.5kg	298

## Express Lunch

\$49PP | TUES - FRI

### MAIN (select one)

Market fish  
*blistered tomatoes, lobster oil, herbs*

or

Wagyu beef tenderloin 200g  
*smoked bone marrow & guindilla butter*

Vegetarian / Vegan options available on request

### Sides

House lettuce and fries for the table

### BEVERAGE (select one)

House wine (White / Red/Rose)  
Hahn Super Dry tap beer  
House made soda

## Sides

House leaves <i>orange vinaigrette</i>	16
Crispy Brussel sprouts <i>hazelnut, green goddess dressing</i>	16
Fries <i>hollandaise</i>	16