

### OYSTERS

(Shucked To Order)

Sydney Rock/Pacific

<b>Natural</b> w/ Shallot, Red Wine Vinegar & Lime	½ Dozen <b>16</b>	Dozen <b>26</b>
<b>Kilpatrick</b> w/ Bacon, Tomato, Worcestershire	½ Dozen <b>18</b>	Dozen <b>28</b>
<b>Panko Crumbed</b> w/ Japanese Tartare	½ Dozen <b>18</b>	Dozen <b>28</b>

### SMALL PLATES / STARTERS

<b>Toasted Sourdough</b> w/ Truffle & Porcini Dip (V)	<b>8</b>
<b>French Fries</b> w/ Sea Salt & Malt Vinegar Mayo (V)	<b>8</b>
<b>Hand Cut Truffle Fries</b> w/ Black Truffle Paste, Parmesan, Parsley, Truffle Oil (V)	<b>16</b>
<b>Mushroom Arancini</b> (5) w/ Butternut Pumpkin, 3 Cheese & Black Garlic Aioli (V)	<b>14</b>
<b>Pulled Pork Sliders</b> (3) w/ Slow Braised Pork Shoulder, Chipotle 2 Ways, Citrus Slaw	<b>15</b>
<b>Spicy Buffalo Wings</b> w/ Blue Cheese Sauce, Celery Crudités	<b>14</b>
<b>Slow Roasted Lamb Ribs</b> w/ Jalapeno Mint Salsa (GF)	<b>15</b>
<b>White Anchovy Crostini</b> (3) w/ Jamon, Quail Egg, Roasted Peppers, Paprika Mayo	<b>10</b>
<b>Salt &amp; Chilli Squid</b> w/ Lemon Zest, Parsley & Black Aioli	<b>16</b>
<b>Crab Tostadas</b> (3) w/ Cucumber, Avocado, Coriander & Habanero	<b>14</b>
<b>Crispy Salmon Crackling</b> (3) w/ Horseradish Cream & Caviar (GF)	<b>10</b>
<b>Scallop Ceviche In Shells</b> (3) w/ Lime, Chilli, Garlic & Herb Salsa (GF)	<b>18</b>

### SHARE

<b>Charcuterie Board</b> w/ Selection Cured Meats, Cornichons, Caper Berries, Duck Pate, Truffle Mustard, Breads	<b>25</b>
<b>Seafood Taster</b> w/ Crispy Salmon Crackling, Salt & Chilli Squid, Crab Tostadas, Scallop Ceviche, Condiments	<b>35</b>

### SALADS

<b>Harissa Lamb Cutlets</b>	<b>24</b>
w/ Rocket, Sweet Potato, Onion, Semi Dried Tomato, Fetta, Pine Nuts, Quinoa, Mint Yogurt (GF)	
<b>Rosy Garden Salad</b> w/ Mixed Leaves, Fuji Apple, Red Onion, Dried Cherries, Hazel Nuts, Fetta, Maple Dressing (V)	<b>18</b>
<b>Jerk Chicken</b> w/Cos Lettuce, Black Beans, Avocado, Radish, Heirloom Tomato, Coriander, Celery, Lime Dressing (GF)	<b>20</b>

## THE CLASSICS

### Angus Beef Burger

w/ Bacon, Cheddar, Lettuce, Tomato, Pickles, Mustard Ketchup, House Mayo **18**

**Pulled Chicken Burger** w/ Cheddar, Streaky Bacon, Citrus Slaw, Ranch **18**

**Red Lentil Cauliflower Burger** **18**

w/ Cheddar, Lettuce, Sautéed Capsicum, Jalapenos, Chipotle Sauce(V)

**Chicken Breast Schnitzel** w/ French Fries, Citrus Slaw, Garlic Aioli **18**

**Beer Battered Market Fish** w/ French Fries, Mushy Peas, Malt Vinegar Aioli, Gherkin **22**

### Pulled Beef Nacho

w/ Corn Chips, Queso Fresco, Crème Fraiche, Guacamole, Pico De Gallo, Jalapeno **18**

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## MAINS

### Beetroot & Feta Ravioli

w/ Sage Butter, Roast Beetroot, Pistachio, Goats Cheese, Balsamic (V) **20**

### Seared Scallops & Pork 3 Ways

w/ Pulled Pork Tortellini, Slow Braised Pork Belly, Pork Popcorn, Apple Vanilla Sauce **26**

### Crispy Duck Breast (Recommended Rose)

w/ Coco Eggplant Puree, Citrus Marmalade, Fennel Salsa, Cognac Jus **27**

### Half Rack BBQ Pork Rib Stack

w/ Honey Chipotle BBQ Sauce, Citrus Slaw, Baked Potato, Black Beans, Crème Fraiche **30**

### Bouillabaisse

w/ King Crab Leg, Prawn, Squid, Mussels, Scallop, Market Fish Served in Sour Dough Cob Loaf **32**

### Grilled Half Kilo Yamba Prawns

Tossed In Salsa Picante, Tomato, Chilli, Garlic, Basil **26**

### Crispy Skin Cone Bay Barramundi

w/ Roast Wild Mushroom, Wilted Spinach, Lemon Zest, Spring Onion Broth **28**

### Ocean Trout Fillet

w/ Smoked Bacon, Pea Puree, Green Peas, Swiss Chard, Remoulade Tartare **26**

### Oven Roasted Market Fish

w/ Capers, Parsley, Shallots, Garlic, Lemon, Burnt Butter **MP**

## THE GRILL

<b>350g Grass Fed Rump</b>	<b>22</b>
Cape Grim, Tasmania, Marble Score 2 +	
<b>200g Eye Fillet Mignon Wrapped In Bacon</b>	<b>26</b>
Gippsland, Victoria, 150 Day Grain Fed	
<b>500g Grass Fed Sirloin Rib</b>	<b>32</b>
Cape Grim, Tasmania, Marble Score 2 +	
<b>350g Nolan's Private Selection Rib Eye</b>	<b>35</b>
MSA, Gympie, QLD	
<b>Signature 320g Angus Eye Fillet on The Bone</b>	<b>48</b>
MSA 3, marble score 3+ grain fed, Murray Darling Region, NSW	

*\*All Steaks Served with Hand Cut Chips, Watercress, Blistered Vine Tomatoes & Choice of Sauce:  
Béarnaise, Creamy Mushroom, Pepper Brandy, Chimmi Churri, Mojo Verde, Harissa*

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## SIDES

<b>Market Fresh Salad</b> w/ Salsa Verde Dressing	<b>8</b>
<b>Harissa Rubbed Oven Roasted Root Vegetables</b>	<b>8</b>
<b>Sugar Snaps &amp; Broccolini</b> tossed In Olive Oil, Garlic & Chilli	<b>8</b>
<b>Hand Cut Chips</b> w/ Sea Salt & Black Garlic Aioli	<b>8</b>
<b>Baked Potato</b> w/ Black Beans, Crème Fraiche, Chives	<b>8</b>

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## DESSERTS

<b>Ice Cream Sundae</b>	
w/ Trio Ice Cream, Choc Fudge, Whipped Cream, Brownie, Almonds	<b>14</b>
<b>Apple Tarte Tatin</b>	
w/ Red Wine Caramel & Vanilla Bean Ice Cream	<b>14</b>
<b>Chocolate Fondant</b>	