



STARTERS

Soup of the Day - \$13

Baguette,
Pepe Saya Butter

Salumi Plate - \$12/Plate

Prosciutto San Daniele
Fennel Salami
Mortadella

Zucchini Flowers - \$21

Ricotta, Parmesan, Romesco (V)

Provançal Prawns for Two - \$55

King Prawns, Garlic, Chilli, Brandy, Sourdough
Prepared tableside

Anchovies - \$21

Ortiz Anchovies in Olive Oil

Sydney Rock Oysters

Single \$6 / Half Dozen \$30 / Dozen \$48

Today's Best Sydney Rock Oyster,
Chardonnay Mignonette

PASTA

Buffalo Ricotta Ravioli

\$25 Entrée - \$32 Main

Brown Butter, Sage, Macadamia Nuts (N)

Crab Linguine

\$27 Entrée - \$40 Main

Fraser Island Spanner Crab, White Wine, Chilli,
Garlic Butter

MAINS

Tuna - \$39

Seared Tuna, Avocado, Cucumber, Green Chilli,
White Soy Sauce (GF, DF)

Chicken Supreme - \$35

Free Range Chicken breast, Creamed Peas, Speck,
White Wine (GF)

Pork Cutlet - \$35

Crumbed Pork Cutlet, Rocket, Seeded
Mustard, Parmesan

Club Sandwich - \$25

Grilled Chicken Breast, Bacon, Cheddar, Lettuce,
BBQ sauce, Fries (DF)

Steak Frites - \$45

250g Grass Fed Sirloin MB2, Fries, Red Wine Jus

Beef Chateaubriand - \$120

600g Grass Fed Tenderloin served with Red Wine
Jus, and your choice of two sides
Please allow 45 minutes

SIDES

Mixed Leaf Salad - \$12

Classic Vinaigrette (GF, DF)

Steamed Broccolini - \$12

Lemon, Olive Oil (GF, DF)

Roasted Baby Potatoes (GF) - \$12

Shoestring Fries - \$12

With Aioli (V)