

LUNCH



wood fired flat bread, za'atar, whipped hummus, chilli oil *	12
marinated olives	10
sydney rock oysters, eschallot vinegar or bloody mary shot	4.5 7 ea
roasted cauliflower, garlic shoots, pickled raisins, macadamia cream, curry leaf	19
twice cooked gruyère souffle, roasted capsicum sauce, hazelnuts	18
kangaroo tartare, artichoke chips, pepper sauce	24
quail drumsticks, okra, jerk sauce	26
wood fire grilled cheese burger, pickles, house relish, shoe string fries * [bacon 3] [patty 5]	22
seared tuna, soba noodles, sesame, soy beans, kombu *	26
grilled chicken salad, roasted sweetcorn, kale, jalapeño dressing	26
ricotta dumplings, broccolini, peas, almond flakes, pecorino *	24
linguine, blue swimmer crab, roasted tomato and saffron sauce *	36
market fish	MP
250g wagyu rump, black garlic butter, snow peas, herbs, cress	29
rack of lamb, smoked eggplant, olive tapenade, vine tomatoes	46
450g dry aged rib eye, bone marrow, roast beef and vegemite glaze	62
150 day grain fed tomahawk, condiments	MP
wood roasted carrots, hazelnuts, harissa, feta	12
market leaf salad, salted ricotta, leek vinaigrette	12
shoestring fries	10
chocolate fondant, passionfruit ice cream	16
wood roasted macadamia caramel tart, next doors honey ice cream *	16
selection of cheeses quince paste, biscuits *	13.5 23 32
baileys truffles	3.5 ea

v Vegan, * Contains gluten. Gluten free (GF) dishes have been created using GF ingredients but we can't guarantee they have been made in a 100% GF environment. Some food items prepared may contain nuts or trace amount of nuts, alert your waiter with any concerns. Menus are subject to change without notice due to product availability. Split bills welcome with up to 2 payments. Credit card surcharge including Amex of 1% Diners 2.55%. A surcharge of 10% applies on Sundays, public holidays and for groups of 10 or more guests.