

CHEF SHARED MENU

ENTREES to share

BLACKMORE BEEF TARTARE

anchovy mayonnaise, confit egg yolk, shiso, crispy potato

KINGFISH SPENCER GULF

horseradish cream, cucumber & apple, togarashi, yuzu kosho dressing

SALT BAKED BEETROOT

sheep milk yoghurt, candied walnut, sherry dressing

MAINS to share

SELECTION OF GRASS-FED BEEF

tenderloin & striploin

BARRAMUNDI

fennel salad, salsa verde, lemon

MUSHROOM RISOTTO

camaroli rice, sauteed exotic mushrooms, broccolini, goat's curd

served with a selection of sides & sauces to share

DESSERTS TO SHARE

CREME BRULEE

valrhona white chocolate, tropical sorbet, brown butter tuile

FRESH BERRIES

mint ice cream, fresh berries, elderflower jelly, meringue

A surcharge of 10% will apply on Sundays and 15% on public holidays. For groups of 8 guests or more, a 5% service charge will apply to the table.

Menu items are subject to change and availability. Our kitchens handle allergens and, while we take care, we cannot guarantee an allergen-free dining experience. Please notify our team of any dietary needs. A service fee of 1.5% applies to all Visa, Mastercard and American Express transactions.
