

PREMIUM SHARED MENU

TO START for the table

BEEF JERKY & OLIVES

OYSTERS & CAVIAR creme fraiche, pickled cucumber

ENTREES to share

BLACKMORE BEEF TARTARE

anchovy mayonnaise, confit egg yolk, shiso, crispy potato

QLD SPANNER CRAB

olive oil poached, dashi cream, coriander, finger lime, brioche

SALT BAKED BEETROOT

sheep milk yoghurt, candied walnut, sherry dressing

MAINS to share

WAGYU TASTING

chef's selection of wagyu beef

CONDABILLA MURRAY COD

broccolini, ginger beurre blanc

MUSHROOM RISOTTO

carabinieri 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

CHOCOLATE DOME

coconut sponge, cherry sorbet, amarena, warm couverture ganache

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.
