

Dinner  
5.00pm to 9.00pm



Entrées	COFFIN BAY PACIFIC OYSTERS 1/2 DOZEN (ld) (lg) <i>White balsamic mignonette, lemon</i>	34
	HEIRLOOM CARROT VELOUTÉ (v) <i>Served with rustic sourdough croutons</i>	19
	CAPE GRIM BEEF TARTARE (ld) (lg) <i>12-month-aged sardine garum, caperberry, tuna emulsion, rice crisps</i>	29
	PORTOBELLO CARPACCIO (vg) <i>Roasted cashew purée, guindilla peppers, paprika oil</i>	24
	HANDCRAFTED BYRON BAY BURRATA (v) <i>Tomato confit, lemon olive oil, basil, sourdough croutons</i> <i>Add prosciutto</i>	31 +8
	BAKED HERVEY BAY SCALLOPS - 3 pieces (lg) <i>Nduja beurre noisette, sweet corn, chives</i>	36
	QUEENSLAND JUMBO KING PRAWNS - 3 pieces (lg) <i>House-made XO butter, kaffir lime leaves, lemon</i>	38
Pasta	HANDMADE GNOCCHI FUNGHI (v) <i>Hinterland mushrooms, crème de truffe, aged Grana Padano, parsley</i>	36
	FRUTTI DI MARE LINGUINE <i>Hand-picked sand crab meat, local king prawns, bisque, gochujang</i>	44

(ld) low dairy | (lg) low gluten | (lgo) low gluten option | (nad) no added nuts | (v) vegetarian | (vg) vegan

Should you have any special dietary requirements, food allergies or food intolerances, please inform a member of our team.  
Our culinary team prepares multiple food items on shared equipment - traces of peanuts, nuts, milk, wheat, gluten, fish, shellfish, soy, sesame seeds, eggs and soybeans may be present.

15% surcharge applies to the total bill on public holidays.

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## Mains

HUMPTY DOO BARRAMUNDI (1d) (lg) <i>Local pipis, heirloom tomatoes, bouillabaisse sauce</i>	45
ELGIN VALLEY FARMS FREE-RANGE CHICKEN CHASSEUR <i>Cannellini beans, wood-smoked speck, porcini mushrooms, saffron</i>	45
MOUNT MACEDON DUCK BREAST (lg) <i>Smoked cauliflower purée, heirloom carrots, shiso jus</i>	49
CAULIFLOWER (lg) (vg) <i>Cashew cream, ratatouille, fine herbs</i>	29

## From the grill

CAPE GRIM GRASS-FED BLACK ANGUS BEEF TENDERLOIN (1d) (lg) <i>200g - Smithton, TAS</i>	62
SOVEREIGN LAMB OF SHORT LOIN (1d) (lg) <i>200g - Goldfields, VIC</i>	52
THE PHOENIX 365-DAY GRAIN-FED WAGYU TOMAHAWK MB 6+ (1d) (lg) <i>1.2kg - Dalby, QLD</i>	190

**All served with vine-ripened tomato, red wine jus, wholegrain mustard**

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Side	SPICED TWICE-COOKED POTATOES (v)	16
	<i>Paprika, garlic butter, rosemary</i>	
	FRENCH BEANS (lg) (vg)	17
	<i>Almonds, garlic</i>	
	HASSELBACK POTATOES (lg)	18
	<i>Anchovy butter, chives</i>	
Dessert	LITTLE GEM SALAD (lgo)	15
	<i>Baby gem lettuce, house dressing, Parmesan</i>	
	GARDEN SALAD (vg) (ld) (lg)	13
	<i>Mixed organic salad leaves, yuzu dressing</i>	
	POMMES FRITES (ld) (v)	14
	<i>Tomato sauce</i>	
Dessert	BLACK FOREST (lg) (nad)	18
	<i>Botanical mountain pepperberries, chocolate crèmeux, cherry compote, chocolate bark, white chocolate Chantilly</i>	
	SIGNATURE CRÈME BRÛLÉE	18
	<i>Vanilla cream, native wattleseed sable</i>	
Dessert	TOKYO IMPRESSION (nad)	18
	<i>Black sesame &amp; sobacha crunch, chocolate sponge, yuzu meringue mousse, pineapple</i>	
Dessert	CHOCOLATE CASSIS GÂTEAU (vg)	18
<i>Aquafaba chocolate mousse, cassis jelly, chocolate cake</i>		

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